

THE NATIONAL

# Provisioner

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Let your quality*

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JUNE 16, 1951

Technology

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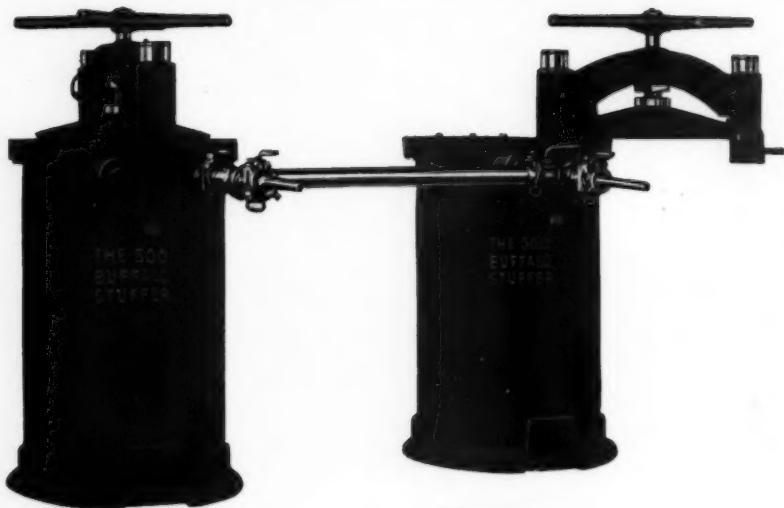
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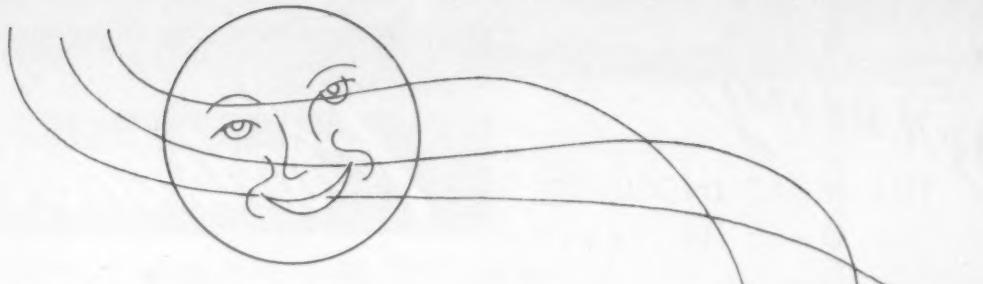


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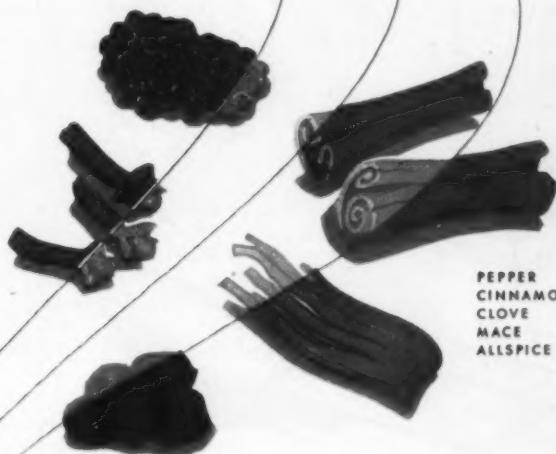
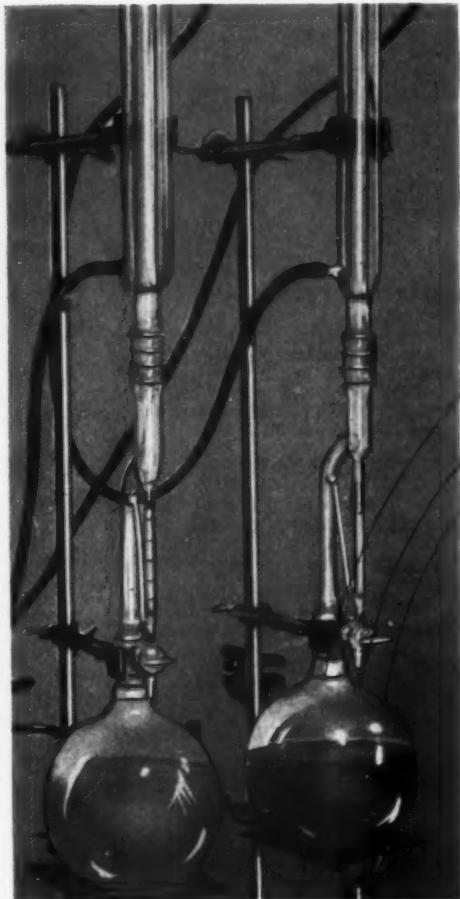
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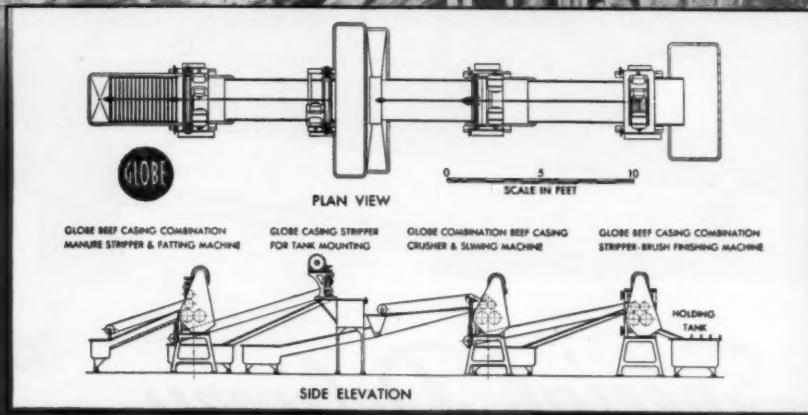


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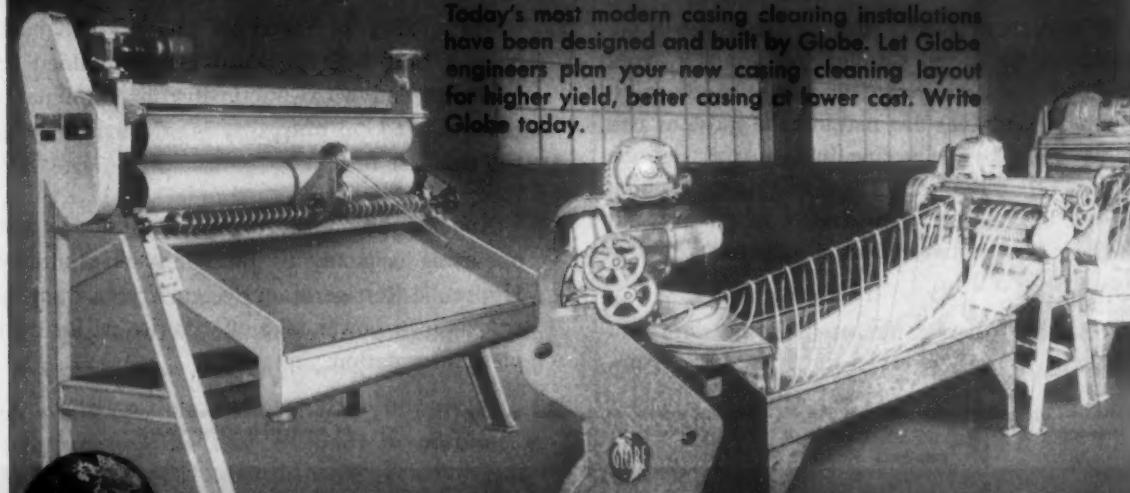
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### Record Keeping Requirements Eased

OPS has issued Amendment 3 to Distribution Regulation 2, easing some of the most objectionable features of the record keeping requirements for wholesale sellers of meat to individual customers. Since purchasers are required to keep invoices, OPS said these could be used as the basis for making allocations should that become necessary.

The amendment includes a provision to make it clear that wholesalers must keep records of their total dollar volume of meat deliveries. Another change gives an alternative to the requirement that suppliers keep records of the weight of total deliveries to civilian buyers of pork by cut and other species by grade. Under the alternative suppliers may keep records of total production and total purchasers of each type and grade instead of delivery records. Such suppliers must also keep records of their opening and closing inventories for specified grades of beef which ordinarily are used in processing and for all pork. Deliveries to federal agencies also must be recorded under this amendment.

### Army Considers Buying Meat Outside U. S.

According to reports from Washington, the Defense Board for Meat has recommended that meat for the armed forces serving outside the country be purchased abroad. The Army has reported great difficulty recently getting enough beef in this country.

The McCarran Amendment in the Army Appropriation Bill restricts the Army in offshore purchasing. Meat can be bought outside the United States only if the Secretary of Defense finds that an emergency exists and supplies cannot be obtained from domestic sources in sufficient quantities or at reasonable prices.

### Wage Procedure Revised

The Wage Stabilization Board has authorized the Wage and Hour Division of the U. S. Department of Labor, with its 68 field offices, to receive and examine petitions for action by the Board and to make investigations of violations of wage stabilization regulations.

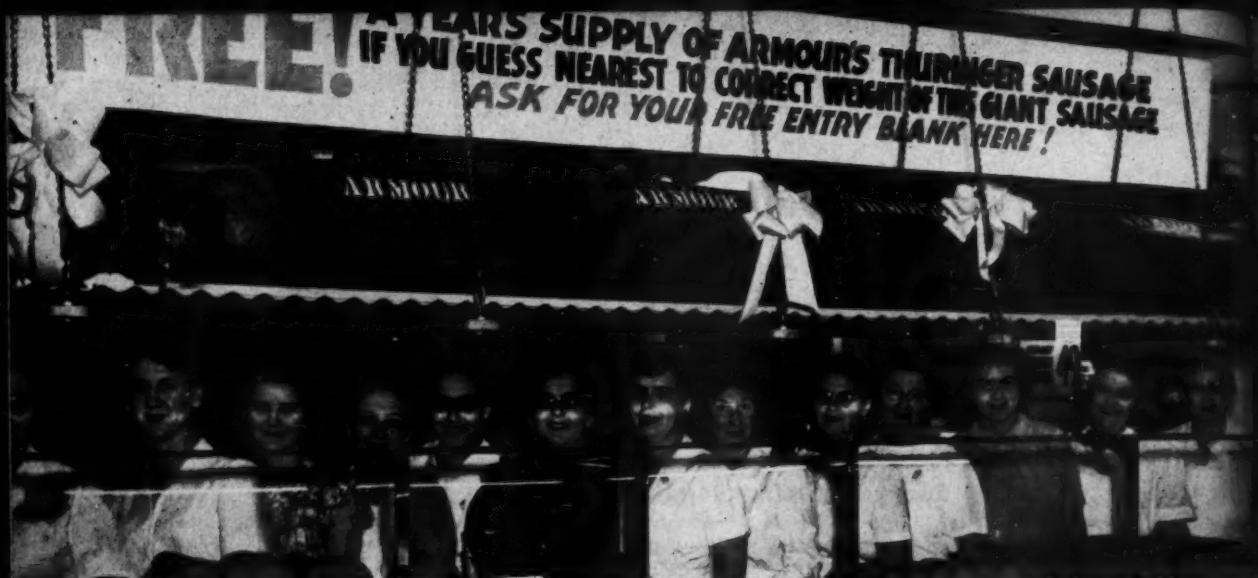
In the matter of investigations, the Wage and Hour offices are now authorized to do fact-finding into the records and books of parties concerned and to make reports of its findings to the WSB staff in Washington. The Wage and Hour field office staffs will have the authority, beginning June 25, to examine for completeness of information petitions that are filed asking for the approval of wage increases or other adjustments that the parties believe are not approvable under the regulations. The field office staff will be able to consult with the company and union involved and seek additional information before the petition is forwarded, although it will not take action on the case.

At the same time WSB officials announced that after June 25 it will be compulsory to file petitions with the Wage and Hour offices instead of in Washington. There is no particular form required for the petitions as yet, but petitioners should file an original and five copies with the Wage and Hour offices.

### Ask Packers to Save Sheep Intestines

Packers are urged to make available to string makers and manufacturers of surgical sutures the 13½-yd. length of the sheep intestines suitable for suture purposes. This was urged by H. E. Reed, director of the livestock branch, Production and Marketing Administration, USDA, following a conference of the Department with representatives of packers, suture manufacturers and others.

OPS recently set a ceiling on sheep intestines, as follows: the first nine yards, 17c and the additional 4½ yards, 4c per yard for use in manufacture of surgical sutures.



A group of Sattler's clerks pose in front of giant thuringer that sparked sausage sales.

## Promotion That Pays

### PACKER AND RETAILER COOPERATE TO MOVE HUGE VOLUME OF DRY SAUSAGE

PROMOTIONAL tie-ins, wherein the meat packer and retail dealer cooperate closely, have proved to be effective sales builders. While such tie-ins may be achieved in various ways, they always lend an air of showmanship if properly executed. They have a double-barreled effectiveness, as they represent a sales team combining the knowledge of both packer and retailer.

Excellent examples of dry sausage promotional cooperation are provided by Sattler's, Inc., Buffalo, and Armour and Company. Occupying a square block, Sattler's is the largest food market under one roof in the United States. Each September the store stages an annual "food fair." To give dry sausage a generous boost at the last fair, William Britton, Sattler's meat department manager, and J. G. Woolsey, Armour's dry sausage sales

department manager, devised a promotional stunt that put dry sausage in clover.

Armour manufactured a giant thuringer sausage weighing about 600 lbs. The sausage was 16 ft. long with a 12-in. diameter.

When the specially crated and shipped sausage arrived at the store, it was ceremoniously carried down to the stock room by 11 Sattler butchers dressed in immaculate white frocks and aprons. The sausage was uncrated, placed on a decorated platform and carried with fan fare to a dry sausage counter featuring Armour's dry sausage. There it was raised and held

AT LEFT BELOW: M. E. Barnes and W. E. Long, Armour executives, help air line hostesses load sausage for promotional air shipment. Right, butchers in Sattler's Market give best of care to newly arrived giant thuringer.

by chains for all to see and admire. A large sign invited customers to try guessing the weight of the sausage. The prize for the nearest guess to the correct weight was a year's supply (52 lbs.) of thuringer. One of the store's windows featured a display of Armour's dry sausage and an announcement of the contest.

This promotional effort made news copy and was featured in the store's advertising messages.

Sattler stocked additional dry sausage in another cabinet counter.

During the nine days of the food fair, 80,000 guesses were recorded on the thuringer's weight. More than 40,000 lbs. of dry sausage, such as thuringer, hard and soft salami, etc., was sold in this same period. The promotional tie-in had obviously paid off.

In an earlier "food fair," held in



# MAIN ENTRANCE Sattler's GIANT FOOD FAIR!

THE WORLD'S FINEST SAUSAGES  
PRICED BARGAIN-LOW FOR YOU!

May, Sattler's used the air lift to dramatize its products. Foods were flown from various kitchens throughout the country. A load of thuringer moved in via air from Armour's dry sausage plant in Chicago. The store secured the cooperation of American Air Lines whose flight personnel announced the Sattler air lift promotion while planes passed over Buffalo.

This promotional feature was also newsworthy. It provided the store with a means, a gimmick, for dramatizing its advertising effort. The lift idea attracted reader interest and subsequently buying interest. Armour dry sausage was featured with tie-in advertisements.

Behind its "food fair" sales campaigns, Sattler's lends its full support in creative and intensive advertising effort. Under the direction of Robert S. Cornelius, vice president in charge of publicity, advertising is propelled, barrage fashion, through every available medium, including spreads in newspapers, radio programs and spot announcements, sheet posters and a traveling billboard.

This aggressive merchandising, with emphasis on tie-in promotional efforts, has built meat sales to a volume level. Britton said that weekly sales average seven cars of fresh, smoked and cooked meats together with poultry.

**ADDITIONAL COUNTER** space is needed to meet demand for sausage sales during Sattler's nine day "food fair."

Weekly meat sales average 1,000 twelve pound boxes of sliced bacon; 20,000 to 25,000 lbs. of fresh sausage; 10,000 to 12,000 lbs. of dry sausage; 75 to 80 cattle; 150 lambs; 1,000 hams and 15,000 lbs. of fresh pork.

There are many ways to stage promotional tie-ins. In its booklet, "Make It a Grand Opening," Armour suggests a number of worthwhile ideas. A cooking and sampling demonstration can be conducted in the retail store by a person trained in this work. This technique is especially effective in introducing a new product. Housewives like to see a product prepared and then taste it. Armour attributes much of its sales success in large industrial areas to this easy method of promoting dry sausage.

Company sales records prove that demonstrations are worthwhile in terms of creating immediate sales and in winning new customers for a specific product.

A promotional tie-in permits the mass display of product and encourages volume sales. But, the retailer might

**THROWN OF SHOPPERS**, left below, gives counter personnel hectic time as sales mount during promotional drive. At right is colorful window display set up to announce weight guessing contest for giant thuringer.

be hesitant to stock heavily for a promotional venture. He might lack trained sales personnel. Packer assistance in the form of demonstrators will help bridge the gap.

The average retailer ordinarily lacks facilities for providing the necessary point-of-sale support material such as banners, streamers, product cards, etc. While simple in themselves, they add a carnival-like touch which highlights the promotional sale as a big event.

The first requisite for successful promotion is to announce it to the consumers. This should be planned well in advance. Here again, the packer's advertising department can perform a worthwhile service for the retailer by scheduling proper and adequate copy.

The prize-drawing handbill has been an effective method of low cost advertising used by some retailers. The numbered handbills are distributed throughout the retailer's trade area. As the customer comes to the store he deposits the handbill in a box from which prize winners are drawn.

Apart from its low cost, this technique has the advantage of allowing the retailer to space his sales load according to when he holds each drawing. The merchandise featured can be awarded as the prize.

The packer cautions against giving

(Continued on page 26)



# More Cattle Shipped to Market as Controversy Rages on Beef Control

**C**OMMITTEES and confusion appeared to dominate the cattle and beef price control situation this week.

Cattle marketings turned upward, however, and receipts at 20 markets for the first three days of this week totaled 138,000 head against 123,000 last week and 165,000 in 1950. The low level of marketings in the preceding June 4 to 9 period had put a crimp in inspected slaughter which sank to 148,000 head—27 per cent below the week ended June 2 and 38 per cent under the like period in 1950.

Shipment of cattle from midwestern markets continued to be heavier than normal.

In Washington, the joint committee on defense production, composed of representatives from both the Senate and House banking and currency committee, began hearings to determine the reasons for the current shortage of beef. The findings of this "watch-dog" committee will have much influence on the attitude which the banking and currency groups of the House and Senate will take toward continuance of livestock and meat price control authority under the Defense Production Act.

In announcing the meeting of the joint committee, Senator B. R. Maybank said:

"I do not see how we can intelligently consider an extension of authority for price controls without more complete reasons for this meat famine than any of those yet suggested. . . . If this shortage is nothing more than a strike on the part of the meat industry, then it should be made clear in no uncertain terms to the consumers. If a shortage is being created because of a sulking action by people who won't deliver meat because they can't have their way, then the people of the nation should be advised accordingly."

Both the Senate and House committees on agriculture have now voiced their disapproval of cattle and beef price control. The Senate committee early in May demanded that "proposed ceiling prices on beef sold at wholesale be rescinded without delay." This week the House group concluded that "in the interest of both consumers and producers the rollback orders should be rescinded immediately." The committee especially attacked the live cattle rollbacks and pointed out that the orders make it almost impossible for

packers and processors to operate in compliance with OPS regulations.

Director Michael V. DiSalle of the Office of Price Stabilization last weekend filed a thorough analysis on the beef price control program with the Senate banking and currency committee and attempted to answer some of the criticisms of the program which have been made at various hearings.

In arguing that production alone will not keep prices down, DiSalle declared that the prevailing attitude of those who oppose controls may be summed up by the statement of Chris Finkbeiner of NIMPA that he couldn't give the public "any damn insurance that prices won't go up" if meat controls were added. DiSalle pointed out that there was a substantial increase in cattle production from June, 1950 to April, 1951 (herd-building, not slaughter), but that prices rose 25 per cent.

### Program Enforceable: DiSalle

The price administrator argued that rising cattle prices made controls essential. He noted that between January, 1950, the date of the wage stabilization base, and March, 1951, prices of cattle rose more than five times as much as the wages of manufacturing workers, over four times as much as the prices paid by farmers, over five times as much as the index of consumer prices and over three times as much as the prices of food items.

Production will not be discouraged, said DiSalle, because the general level of cattle prices will be profitable: after the final rollback prices will still be about 25 per cent above January 1950, 20 per cent higher than parity and higher than the highest average annual price for any year prior to Korea. He said that under OPA beef production and cattle numbers increased to record highs and that total meat output reached a level never equalled before or since.

Taking intermountain operations as an example, DiSalle contended that livestock raisers there should have a return of \$7.49 per cwt. (at the lowest cattle prices proposed by the regulation) compared with \$7.25 in 1947 and \$7.96 in 1950. He claimed, moreover, that feeding will be profitable under even the lowest ceiling prices to become effective in October, and that the feeder should be able to make a profit of about \$40 per head compared with a ten-year average of \$22.91.

DiSalle declared that the OPS program is enforceable because of: 1) The early issuance of the slaughter registration and quota regulation; 2) Plans and power to allocate; 3) Adequate coverage of transportation costs in ceiling prices, and 4) Because OPS beef regulations do not squeeze legitimate businesses. He contended that uniform grading is practical, standard cuts are practical, there are a sufficient number of federal graders and the OPS program will not cause premature sales.

At the joint committee hearing in Washington this week packers told Senators and representatives something about the beef shortage.

Paul C. Smith, vice president of Swift & Company, revealed that the firm killed only 277 cattle at Chicago last week compared with a normal 4,800, but said that some of the company's smaller units actually increased their slaughter. He pointed out that a high proportion of the cattle received at Chicago last week were shipped out.

Eastern packers, explained John A. Heinz of the Heinz Riverside Abattoir, Baltimore, are making use of the freight differential allowed them by the OPS to outbid midwestern slaughterers, but they cannot sell the beef so obtained without taking a loss. He complained that the eastern packer is encouraged "to go broke, but not to violate the law."

C. L. Farrington of the National Livestock Exchange had a gloomy picture for the investigators. He said cattle marketings have fallen largely because foresighted producers have already shipped their stock; he insisted "the cattle are not there" in many cases, and that feeders are not buying replacement stock. He continued:

"Farmers will not play nursemaid for nothing to a lot of cattle when they can sell their corn for \$1.75 a bushel and go to Florida."

Packer and producer representatives agreed that there will be less meat as a result of the August 1 and October 1 rollbacks of cattle and beef prices.

Organized meat industry labor popped up this week with its criticism of the price and wage control program.

"Any program of stabilization that creates unemployment in any industry is bad and should be corrected immediately or abolished," said Earl W. Jimeron, president, and Patrick E. Gorman,

(Continued on page 26)

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General Offices



Chicago 9, Ill.



Dry ice bunker can be seen in left foreground of this interior photo of test truck. The vehicle is shown below.



Mixed packinghouse load of small lot goods was used on test runs. Thermocouples and timing wires appear in foreground.

## Tests Show Dry Ice Bunker Worth

**T**RUCK bunkers increase the refrigerating efficiency of dry ice. Meat packers using dry ice in their refrigerated truck operations will be interested in the results of refrigerated shipment tests which demonstrated the superiority of bunkers over the conventional loose load topping of cartoned dry ice. The tests showed that the bunkers cut dry ice consumption by 25 per cent and, at the same time, maintained lower and more even product load temperatures. Furthermore, the dry ice bunkers maintained a safe temperature level in packinghouse retail delivery operations with their high frequency of truck door openings.

In a test conducted at the Kingan & Co. branch at Tampa, Fla., the 12-ft. door-to-door delivery truck used was equipped with 3 in. of insulation and a Foster dry ice bunker of the Cold Shot model. The insulation of the

truck was considered to be in fair condition. The dry ice bunker, located in the front corner, had a capacity of 200 lbs. The particular bunker used is of advanced design and incorporates a double pass of the air over the chilled plates prior to its forced movement into the truck body. A low amperage squirrel-cage-type fan provides air circulation within the truck body.

The truck was loaded at 4 a.m. with a mixed load of packinghouse products ranging from frozen livers with a low temperature of 26 degs. F. to cured product with a high temperature of 60 degs. Loading time was 1 1/4 hours, during which the blower was non-operative as the bunker fan was equipped with a make-and-break switch which cut the circuit when the door was opened. This arrangement conserves dry ice.

The test period was 18 hours of on-

the-road delivery time, during which a distance of 350 miles was covered. The number of door openings was 43, for a total time of 3.7 hours, or an average of five minutes per stop.

During the test the outside temperature averaged 78 degs. and ranged from 58 to 97 degs. The inside truck temperature averaged 41 degs. The time between the last delivery and the return of the truck at the Kingan branch was 2 1/2 hours during which the inside truck temperature was 40 degs.

Temperature readings were taken on 42 products during loading and at unloading. The average difference in product temperature between loading and unloading was 1 deg. Frozen livers loaded at 26 degs. were unloaded at 6 p.m. with their temperature still at 26 degs. even though the elapsed delivery time was 14 hours.

Total dry ice consumption during this test run was 150 lbs., leaving 50 lbs. of the initial load to chill the truck body thoroughly for the next day's run.

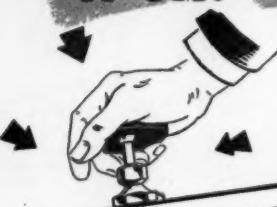
The ability of the dry ice bunker to maintain a constant product load temperature is attributed to its circulation of low temperature air which quickly absorbs any heat which enters the truck body during unloading. Temperature of the air as it is discharged from the duct of the bunker ranges from 0 to minus 27 degs.

In another test, in which two 32-ft. trailers of the same make were employed, 30,000 lbs. of packinghouse dairy products were loaded into each for a haul from Chicago to Boston. The product in each was identical and precooled to 45 degs. The trailers traveled



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• SPRAY DECKS  
• UNIT COOLERS

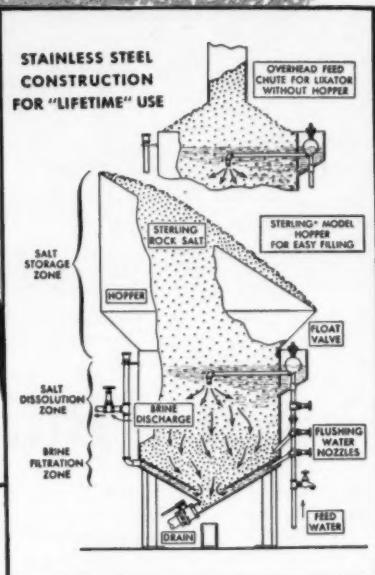
## HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

## WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?



- Say good-bye to "guesswork" and bother! You can eliminate shoveling, hauling, and laborious hand stirring of salt and water—with International's Lixate Process for Making Brine. Assures accurate salt measurement every time. Stops waste through spilling. Saves time and labor.

- The Lixator automatically produces 100% saturated, free-flowing, crystal-clear brine which may be piped to as many points in your plant as you wish—any distance away—by gravity or pump. YOU SIMPLY TURN A VALVE to get self-filtered LIXATE Brine that meets the most exacting chemical and bacterial standards.

An INTERNATIONAL Exclusive

*The* **LIXATE\*** *Process*  
FOR MAKING BRINE

\*REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

together for a total of 94 hours of road time.

Trailer A, which was equipped with bunkers, had a total consumption of 1,200 lbs. of dry ice while Trailer B, which had a load topping of cartoned dry ice, consumed 1,650 lbs. of the refrigerant.

On unloading, the temperature of product in Trailer A was 44 degs., which was 1 deg. lower than on loading, while Trailer B had a product temperature of 45 degs. which, while the same as during loading, was 1 deg. higher than the bunker-equipped A trailer. In spot checking it was found that Trailer A had more even load temperature distribution and also a drier load. However, Trailer A, by virtue of the bunkers, used 25 per cent less dry ice.

In another test an 18,882-lb. trailer load of dressed poultry was shipped from a station at Pana, Ill., to a packinghouse branch house in Philadelphia. The trailer was a new 32-ft. Fruehauf equipped with 2 in. of insulation and 1-in. magnesium permanent floor racks running the length of the unit. Three 200-lb. capacity dry ice bunkers were located in the truck, one in the front blowing to the rear, the second at mid-section blowing to the front and the third at the rear also blowing to the front.

The trailer was iced with 550 lbs. of dry ice at its terminal at 8 a.m. The product was loaded between 2:55 and 4 p.m. the same day. Wirebound boxes of various sizes were stacked 4 ft. deep through the trailer. The loading temperature of the poultry was 26 to 31 degs. At 7:45 p.m. on the loading day an additional 100 lbs. of dry ice was added while enroute at Terre Haute, Ind.

After the initial dry ice loading the blowers were turned on for truck body pulldown from 8:30 a.m. to 2:45 p.m. Throughout the trip the blowers were operated for 15 minutes every two hours, with the exception of the last eight hours of cross country time when the blowers worked 15 minutes every hour. An additional 400 lbs. of dry ice was added at Bedford, Pa.

Temperature recordings were taken with three thermocouples located within the load. Their locations were: one on the center line top box next to the door; one on the center line top box, fourth row from the front of the trailer, and the third was on the center line bottom box at the middle of the trailer. While the outside temperature during the four-day trip ranged from a low of 58 degs. to a high of 102 degs., the trailer temperature ranged from 27 to 34 degs. With the exception of one located next to the door, the thermocouples showed a temperature range of only plus or minus 1 deg.

Unloading was started at 11 a.m. on the fourth day. Product temperature still was found to be 26 to 31 degs. There was 175 lbs. of dry ice left.

Take an interesting few minutes' trip Up and Down the Meat Trail.

## AFL, CIO TO ASK NEW WAGE INCREASE

This week the AFL and CIO packinghouse unions notified major packers they would reopen contracts on August 11, 1951, for wage discussions.

The announcement by UPWA, CIO, followed its first biennial Wage and Contract Conference. This group, composed of 250 local representatives of the UPWA, adopted a program to win pay increases, union shop, greater allowances, an end of female and geographical differentials and other benefits.

The delegates decided to seek, in addition to a general increase to be effective August 11, 1951, a policy of a regular adjustment in wage rates based on a cost of living index. They also asked that a minimum annual wage be established, replacing the hourly method of payment.

Referring to the 9c increase approved for packinghouse workers by the Wage Stabilization Board, Ralph Helstein, UPWA president, said that "the partial approval sets up serious administrative problems in the industry which are unjustified and unnecessary." The conference's new wage proposals were not made in connection with the WSB ruling, but are based on the economic needs of packinghouse workers, Helstein said.

The program adopted by the confer-

ence demanded also a regular schedule of starting time and elimination of "as many presently scheduled starting times as possible, particularly late starting times." For Saturday work the union asked time and a half and double time for Sunday. It asked that the clothing allowance be increased to \$1 and that packers launder and finish all work clothes.

In addition, these changes were asked: That a permanent social service fund to be administered by the union and paid by the employer be set up; that the employer furnish all tools necessary to perform work assigned; that the present 7c night premium be extended to apply on pay for vacations, holidays and sickness; that wage rates be maintained during gang reductions; that companies pay the difference between money received for jury and election duty and the corresponding amount of regular pay, and that learners' rates be eliminated.

One of the top issues considered by the conference was the program for standardizing job loads and halting "speedup" in the industry. It was decided to ask packers to furnish the union a copy of all job loads, including description, title and layout. A committee will study them and make recommendations as to what would constitute "fair job loads." This work is expected to continue for several years before it is satisfactorily completed.

## More Metal Asked for Meat Packing Machinery

The meat machinery manufacturer's committee told the National Production Authority at a meeting in Washington last week that the industry will be forced to curtail production unless it receives assistance in obtaining steel before CMP becomes effective July 1. The committee reported that inventories of steel items which go into the manufacture of meat machinery are either depleted or unbalanced.

Meanwhile, officials of the Department of Agriculture said meat inspection officials are considering lowering standards for material used in meat slicers and other machinery. Existing standards, they said, require wide use of stainless steel for sanitation purposes. But these standards may have to be waived because of increasing military demands for stainless steel.

## Armour Signs Garroway

Armour and Company has announced signing Dave Garroway for a weekly television show over the NBC network beginning next September. The program will replace the company's present Stars Over Hollywood TV program. The half-hour telecast, which will promote the company's meat and soap products, is expected to retain its present Garroway-at-Large format with singers Connie Russell and J. Haskell.

LASTS A LIFETIME  
EASILY INSTALLED  
APPLIES WITHOUT WASTE

FOR STRAIGHT PIPES

FOR VALVES AND CURVES

FOR MAXIMUM EFFICIENCY  
SPECIFY OZITE  
INSULATING FELT

For more than fifty years all-hair OZITE insulating felt has been specified for major refrigeration installations the country over. OZITE insulation felt offers all of these advantages: ... low conductivity provides efficient heat barrier ... allows close temperature control ... permits maximum capacity of refrigeration units ... reduces power consumption ... does not rot or pack down - resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

AMERICAN HAIR AND FELT CO.

Dept. J16, Merchandise Mart, Chicago 54, Ill.



"BOSS" Beef Head Splitter  
No. 424. PATENT PENDING.

## THIS IS THE HEAD SPLITTER YOU ASKED FOR

To you who have paid the yearly cost of operating a busy plant with light weight, fabricated equipment we present the head splitter that you would have designed for your own operations. The head splitter with stamina. The head splitter with a rigid, corrosion resistant, cast iron base. The "BOSS" BEEF HEAD SPLITTER NO. 424!

The "BOSS" NO. 424 offers all of the operating features, all of the safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented, and unobtainable in any other piece of equipment. And all are protected from the jar, vibration and corrosion of daily use by rigid, cast iron construction.

### *This fact is basic*

The cost of manufacturing or processing equipment can only be reckoned in relation to units of work performed. The "BOSS" BEEF HEAD SPLITTER NO. 424 merits your close inspection. Write now for details of construction, operation, and safety.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# PLANT OPERATIONS

## IDEAS FOR OPERATING MEN

### Mold Cleaning Machine Does Thorough Job

CLEANING the molds and pans used in sausage and ham production is a tedious task when it is done by hand. The grease and protein are heat-baked onto the metal and require more than just a shower of water to wash them away. Besides, the strict MID sanitation inspection under which many meat plants operate precludes any halfway measures. Progress has taken the direction of basically substituting mechanical for hand scouring.

A new industrial washing machine, introduced recently, cleans loaf and ham molds and bake loaf pans in an

eight hours, one more pound is added. Further detergent is added as indicated by the condition of the suds.

It is not necessary to clean the machine proper. The only parts to clean are the strainer and the suds saver, which is emptied by a spicket.

Automatic operation results in two-fold economy. First, employees do not have to wash each mold or pan individually. The washer operator can use part of his time for transporting molds from the knock out station to the washer and back to storage. He also can perform other tasks which are suitable for intermittent work. Second, since the machine only operates during the time it is actually washing, there are minor savings in items such as power, steam, water and detergent. Furthermore, the unit requires the attention of only one operator, simplifying work assignment for management.

The Schmidt Provision Co., Toledo, Ohio, has found that capacity of the unit and cleaning time will vary with the molds or pans being cleaned. Their operational experience indicates that the maximum time is generally five minutes, although this might be moved upward if the condition of the pan requires. The operator soon learns to judge the washing time required for a given condition of retainers. Ham molds and baked loaf pans require five minutes, while three minutes or less may be adequate for cooked loaf molds.

The turntable will hold 12 to 16 ham molds or 16 to 18 loaf molds or baked loaf pans and the rack on the hold-down device will hold 12 to 14 ham mold covers or 16 to 18 cooked loaf mold covers.

The plant's baked loaf tins are made of aluminum and stainless steel while the cooked loaf molds are of stainless steel with stainless covers and aluminum ratchets. Ham molds are of aluminum as are the lids.

The Schmidt Provision Co. reports that the cleaning job is complete and thorough on all the pans and molds. Occasionally, some of the older and pitted aluminum ham molds may need hand followup on inside ends. However, the plant inspector has commented that both the molds and lids are now much cleaner after being machine washed than they were when washed by hand. He also pointed out that the ratchets and springs are satisfactorily cleaned by the machine.

In its washing action, the turntable revolves while the detergent is sprayed from high pressure jets at the top, bottom and side.

E. E. Schwitzke, secretary of Trunz, Inc., Brooklyn, whose plant also uses

the machine, states that they are well satisfied with the cleaning job performed by the unit. The plant also uses a detergent. Time for cleaning 24 molds and covers is broken down as follows: Loading, 3 minutes; washing, 6 minutes; emptying the machine, about 6 minutes.

Equipment credit: Washing machine, Industrial Washing Machine Corp., New Brunswick, N. J.; sole meat industry distributor, United Butchers' Supply, Toledo, Ohio.

### Accident Trend Still Up in Packer Safety Contest

March safety figures indicate the continued upward trend in frequency rates among meat packing plants participating in the third annual industry safety contest sponsored by the National Safety Council. The rate for March was 10.63 compared with 10.39 for February. The cumulative rate for the three month period rose to 11.41 from the two month rate of 11.36. While the percentage increase for the four month period as compared with like period for last year was down from last month's comparative increase, it still was 23 per cent above last year's cumulative rate.

In Division 1, Group A (slaughtering and meat packing plants with more than 300,000 man hours per month), the March frequency rate climbed to 11.45 from 10.46 for February. The cumulative rate stood at 10.97, up 36 per cent from last year's similar period. With a low cumulative frequency record of 3.41, Oscar Mayer & Co.'s Madison plant lead the group. In second place was Swift & Company's Kansas City plant with 3.72 followed by Swift's South St. Paul plant with 5.08. The last two plants changed standings during the month.

In Division 1, Group B (slaughtering and meat packing plants with 100,000 to 300,000 man hours per month), the frequency rate for March rose slightly to 9.79 from 9.72 in February. The third month cumulative rate was 10.31, an increase of 11 per cent from the same period last year. The leaders in this group with perfect no accident records were Swift's Los Angeles plant and Burns & Co. Ltd., Winnipeg, followed by Swift Canadian Co., Ltd., Toronto, with 1.35.

The number of perfect no accident plants dropped from 17 to 14 in Division 1, Group C, (plants with less than 100,000 man hours per month). However, this group was able to lower its monthly rate from 10.25 to 9.23. Its cumulative rate for the three month period is 14.17.

The plants in Division II, the processing and manufacturing plants, showed the best safety record improvement for the month of March. They lowered their monthly frequency rate from 21.90 for February to 7.25 for March and their cumulative frequency rate decreased from 23.33 to 18.29.



automatic and sanitary manner. The machine has been tested in some meat packing plants with good results.

The unit can handle approximately 150 molds and their lids in one hour. It cleans in a three-stage cycle of cleaning, rinsing and sanitizing with water heated to 180 degs. by live steam.

The molds or pans to be cleaned are placed on an expanded metal turntable with a 42-in. diameter and then are held down by a second metal turntable on which the lids are placed in turn. All types and sizes of molds can be washed at the same time. The mouth of the washer is closed, the cycle timer set, the machine started and the entire operation performed automatically.

First, the pans are washed for the specified time. The water then passes through a strainer, which catches all foreign particles, and runs into a suds saver. The molds are rinsed for one minute. The water in the suds saver is then forced through the machine again by a 15-hp pressure pump and the operation repeated. All water is maintained at 180 degs.

Three pounds of detergent are used. If the machine runs consecutively for



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## how wet can paper get before it goes to pieces?

Soak ordinary paper in water, and what happens? Almost immediately it weakens—disintegrates. Now try Patapar Vegetable Parchment. Soak

it as long as you please—even *boil* it. Patapar comes out strong and beautiful.

High wet-strength is just one of Patapar's unique qualities. Another is its ability to resist penetration of grease, fats, oils.

For complete information about Patapar and how it might be helpful in your business, write for booklet T, "The Story of Patapar." This little booklet tells about the manufacture of Patapar, its basic qualities, its 179 different types and its many, many applications. Why not send for your copy today?



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GREASE-RESISTING PARCHMENT

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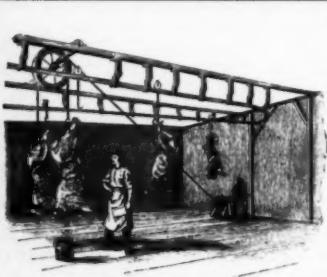
# UP & DOWN

# THE MEAT TRAIL

## PERSONALITIES and Events OF THE WEEK

►Election of Jim Baker, president, Jim Baker Associates, Milwaukee, and Ray F. Sparrow, P. R. Mallory executive, as directors of Stark, Wetzel & Co., Indianapolis, has been announced by George W. Stark, president of the company. Other Stark-Wetzel directors are Erwin K. Wetzel, vice president and treasurer; Frank G. Stark, vice president, and Edward P. Fillion, secretary.

►D. B. Gast, managing director of E.



● Do YOU have any old photographs, drawings or illustrations showing meat industry operations and scenes of 50, 60 and 70 years ago?

● If so, THE NATIONAL PROVISIONER editors would like to see them with a view to their possible use in the big sixtieth anniversary edition of the magazine which will be published late this year.

● Since we want to give your treasured mementoes the care they deserve, and return them safely to their owners, please:

1. Attach a label to each item giving your full name and address.

2. Wrap carefully, using corrugated board, and mark envelope, "Photographs—Don't Bend" (Don't send pictures in their frames.)

3. Tell us what each picture shows, when it was taken and identify any people in the picture.

4. Send by first class mail to Miss Dorothy Schlegel, 15 W. Huron st., Chicago 10, Illinois.

Noack's Ltd., specialty meat processors and canners of Amersfoort, Holland, visited in Chicago this week. The Dutch firm is selling several of its sausage and canned meat products in the United States. Among the unusual items made by Noack's are 12 kinds of dry sausage which are packed for export in long tin cans or tin-lined cases; Westphalian and Spanish ham; a cold cut selection including salami, dry cured ham and other cured products which are packed in a vacuum can with cellophane separators between the different varieties of meat; canned pure pork frankfurts; canned fried rice with ham (Indonesian style) and ox tongue in a conical can.

►Antone J. DeLorme, who was previously associated with the Nichol Packing Co., Fond du Lac, Wis., and is widely known in meat packing circles in Wisconsin, has entered the brokerage business in Fond du Lac. DeLorme expects to maintain close personal contact with packers and processors throughout the state, representing producers of meats, equipment, supplies and ingredients.

►Henry W. Kleemeier, 87, former Cincinnati meat packer, died recently after a brief illness. He was employed for many years at Roth Packing Co., Cincinnati, but had long been retired. His brother, George Kleemeier, 72, who had been with H. H. Meyer Packing Co. in Cincinnati, had died a few days before.

►Western States Meat Packers Association has announced that since its annual meeting in February it has added 35 meat packing companies as regular members and 12 meat wholesalers, processors and suppliers as associates, a total of 47 new members.

►Appointment of W. Garner McNett as assistant manager of the Boston, Mass. branch of John Morrell & Co., has been announced by J. S. Austin, sales manager. Since 1947 McNett has been district manager of the New England district of the company's canned meat department.

►F. Milton Carter, 60, for many years a salesman for the Cudahy Packing Co., Kansas City, died recently.

►The Chicago casing firm, Harry Bobbin & Co., has moved to a new location at 3401 S. Halsted st. Harry Bobbin, president, will leave July 2 on a business trip to Europe.

►Morriston Packing Co., Morriston, Ark., has installed five stainless steel smoke and curing rooms.

►Incorporation papers for the Owen Meat Packing Co., Brownsville, Tex.,

## Oscar Mayer & Co. Announces Sales Division Appointments

Three promotions in the merchandising division of Oscar Mayer & Co. have been announced by G. O. Mayer, vice president.

Burnell Childs, former manager of the Milwaukee branch, has been appointed manager of the company's newly acquired Los Angeles plant. Childs joined the company in 1926 as a salesman and later became district manager of the South Chicago district.

G. T. WEISFUSS

George T. Weisfuss, formerly sales manager for the Davenport, Ia. plant, has been appointed sales manager of the company's large accounts division with headquarters at Madison, Wis. Weisfuss joined the company as large



BURNELL CHILDS



R. R. REED

accounts salesman in 1946. Robert R. Reed of Madison has been assigned the position of sales manager of the Davenport plant. Reed has been associated with the company for 25 years as salesman, district manager and general service sales manager.

have been approved by the state Secretary of State. The company was chartered with \$21,000 capital stock by W. T. Owen, C. T. Hewitt and C. M. Alden.

►Paul Daly, Milwaukee, Wis. salesman for Geo. A. Hormel & Co., died recently. He was 37.

►F. M. Schneider Western Limited, Winnipeg, Canada, is installing a \$40,000 sewer outlet on its property. Jack Rossiter is general manager of the firm which took over the old Western Packing Co. last year.

►Bernard Badzinski, owner of the Blue

# TOWNSEND

## PORK-CUT SKINNER

*It's distinguished for  
VERSATILITY AND HIGH YIELD*



ABILITY to skin *all* pork cuts efficiently is one of the important advantages of the Model 35 Townsend Pork-Cut Skinner.

Pork yield is high—the result of unusually close trim. Skinning costs are low because of increased production. What's more, the skins are all ready for gelatin with no further fleshing—an additional advantage to you from the profit standpoint.

Write for details about the 30-day test on the Model 35. And ask, too, about the Model 52 Townsend Bacon Skinner, the specialized machine that steps-up speed and yield in bacon skinning.

### TOWNSEND ENGINEERING COMPANY

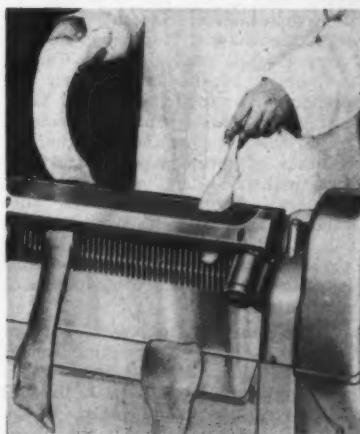
321 E. Second Street Des Moines 9, Iowa



No special preparation needed for hams, picnics or shoulders. Machine skins thoroughly.



Jowls and plates can be profitably skinned for sausage material with the Model 35.



Skins 'em all—backstraps, scrap trimmings, bootjacks, feet, briskets, and ham flanks

Ribbon Sausage Corporation, whose expansion program was turned down by the Buffalo, N. Y. zoning board of appeals last November has asked the council to rezone 12 Goodyear ave. Part of his business is located in a business zone while the rest is zoned second residential, barring an addition.

► **Ellard L. Pfaelzer** of Pfaelzer Brothers, Inc., Chicago, will head the 1951 Community Fund campaign in more than 600 firms in Chicago. He has been appointed to lead the campaign in the packing, bakery, fruit and vegetable and food and dairy industries throughout the city. He will work with 125 solicitors in this division of the Trades & Industries campaign. The 1951 goal will be set this month and general solicitation will get underway in October.

► The Superior Meat and Provision Co., Fort Worth, Tex., has increased its capital stock to \$300,000.

► **Col. Edward N. Wentworth**, director of Armour and Company's livestock bureau since 1923, well-known author and livestock authority, received an honorary doctor of agriculture degree on June 15 at the eightieth annual commencement exercises of Iowa State college at Ames. Col. Wentworth has been closely associated with the school for nearly half a century. While still a student at the college, he wrote its alma mater song, "State College of Iowa." After graduating in 1907, he served at the school as assistant and associate professor of animal-husbandry for the next six years. He is now a member of the board of trustees of the Iowa State College Research Foundation and a past president of the alumni association. Col. Wentworth served as an artillery officer during World War I, and was a member of the Quartermaster General's advisory committee and the Wartime Swine Industry Council during World War II. A frequent speaker at colleges and agricultural associations and stock show judge throughout the country, Col. Wentworth has been author or co-author of seven books on the livestock industry. His principal study, "America's Sheep Trials," was published by Iowa State College Press in 1948. The latest, "Pigs—From Cave to Cornbelt," written in collaboration with his cousin, Charles W. Towne, was published last year.

► The Western States Meat Packers Association at a board meeting June 8 elected A. F. Faris of the Davis Packing Co., Boise, Idaho, and D. J. Driscoll of the Hansen Packing Co., Butte, Mont., to fill vacancies on the directorate. They will serve for a term expiring in 1952.



E. L. PFAELZER



J. W. CHRISTIAN of the Cudahy Packing Co. was chairman of the American Meat Institute's regional meeting at Omaha. G. M. Lewis and M. O. Maughan of the AMI staff led the discussions. Attending were: C. J. Stewart, J. A. Larkin and Dave Sanders, also of Cudahy; H. J. Kirkhoff, E. G. Hinton, B. F. Filip and L. E. Ogle, Armour and Company; F. H. Glaser and Howard Tallman, Glaser's Provisions Co.; L. A. Eggers, M. B. Thompson and R. P. Nelsen, Geo. A. Hormel & Co.; W. M. Moore and F. J. Murphy, Kingan & Co.; D. E. Huffman, John Morrell & Co.; W. J. Hartman, Rath Packing Co.; G. H. Rydman and F. E. Borchers, Swift & Company, and E. A. Trowbridge, Jr., and G. C. Walker, Wilson & Co.



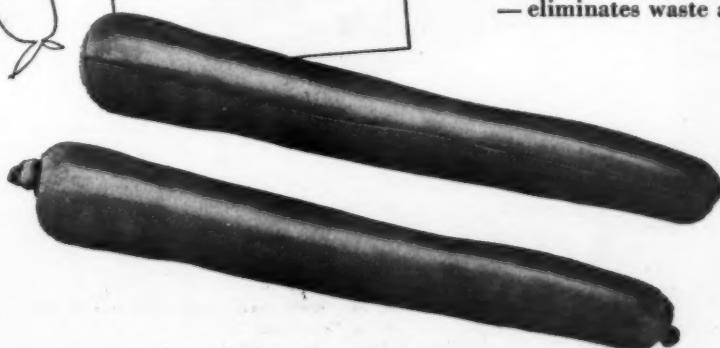
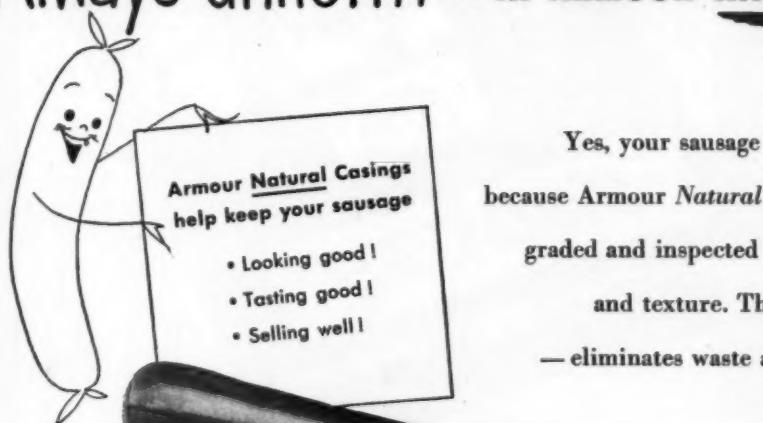
THE AMERICAN MEAT INSTITUTE'S regional meeting at Atlanta, Ga., was attended by: E. S. Papy, chairman; Luke Langley, C. E. Buzand and J. D. Roadap, White Provision Co.; L. M. Downing and R. W. Chasteen, Lowell Packing Co.; J. A. Beavers and Arthur Mann, Beavers Packing Co.; J. E. Barnette, Greenwood Packing Plant; G. B. Rogers and Frank Mann, Rome Provision Co.; Powell Jones and O. B. Barfield, Rath Packing Co.; R. C. Treon, Wilson & Co.; L. W. Hill, Geo. A. Hormel & Co.; J. F. Mitchell, C. H. Orr and R. F. Barrier, John Morrell & Co.; F. B. Larson and A. D. Faulkner, Armour and Company; R. R. Willingham, A. H. Deiner and M. G. Bishop, Swift & Company; Frank Bailey, Kingan & Co.; J. C. Young, Cudahy Packing Co., and G. M. Lewis, AMI.



FORTY-FOUR REPRESENTATIVES OF MEAT PACKING and allied firms attended the AMI's meeting in Kansas City: A. B. Maurer, chairman; C. C. Neuer, Bob Harris, A. A. Morris, Jr., C. B. Todt and Paul Liggett, Maurer-Neuer Corporation; G. H. Damsel, F. C. Klasing and W. G. Fornald, Armour and Company; Bert Lyon and B. J. Sanditz, Bert Lyon and Co.; Morton Boekey, Boekey Packing Co.; John Surface and V. J. Gerwert, Crocker Packing Co.; P. J. Ecker and V. D. Holman, Cudahy Packing Co.; W. C. Oburn and H. N. Oburn, Fred Dold & Sons; H. P. Dugdale, Dugdale Packing Co.; H. E. Cox, Eldridge Packing Co.; S. H. Marcus, Excel Packing Co.; E. E. Fanestel, Fanestel Packing Co.; Carl W. Eshelbrenner, Ft. Scott Packing Co.; L. E. McGrath, Griffith Laboratories; L. J. Hantover, Phil Hantover; Lewene Skinner and E. D. Henneberry, Hull & Dillon Packing Co.; A. R. Gorthy, Iowa Packing Co.; Irvin Agron and Jacob Schmidt, Kansas City Dressed Beef Co.; O. J. Rubin, Kansas City Sausage Co.; J. M. Murray, Koch Supplies; George Potter, John Morrell & Co.; E. E. Neuer, Neuer Bros. Meat Co.; G. W. Neal and W. B. Neal, Pipkin-Boyd-Neal Packing Co.; F. L. Churchill, Rath Packing Co.; H. J. Reitz, Reitz Meat Products Co.; W. H. Shockey, Roseland Farm & Mfg. Co.; Harold Melcher, Royal Meat Products Co.; M. J. Sambol, Sambol Packing Co.; V. J. Glover, Swift & Company; F. P. Fagan and Gordon Hicks, Wilson & Co., and G. M. Lewis and Merrill Maughan, American Meat Institute.



## Always uniform ... IN ARMOUR NATURAL CASINGS!



Yes, your sausage will always be uniform, because Armour *Natural Casings* are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.

**ARMOUR  
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Now a new kind of  
**Skinless**

**smoked pure pork**  
**sausage links**

It's easy to make **skinless** Frankfurters—No  
fussing—A Fast Selling,  
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Another success in Visking  
products! It couldn't be done  
... but sausage makers are  
doing it with complete success  
... and *now* of an all-pork  
product that ensures the high  
beef price squeeze. Easy to  
make with no freezing  
and either 1-lb. unit package or  
5- or 10-lb. cartons. Has  
clean appearance... year  
round consumer appeal...  
delicious delicate flavor.  
Visking representative  
will give you full details  
and processing instructions.



**THE VISKING CORPORATION**

CHICAGO 38, ILLINOIS

In Canada: Visking Limited, Lindsay, Ontario

## Issues Sausage Order

(Continued from page 18)

cured from wholesalers who were independent sellers, so that the percentages calculated under those subparagraphs shall add up to 100 per cent.

(d) *Limitations on your adjustment.* You may not increase your ceiling price for an item of sausage pursuant to this section, if:

(1) You have, after the effective date of this supplementary regulation, established a ceiling price for that item of sausage under section 4 or section 6 of the General Ceiling Price Regulation; or

(2) Your total dollar sales of that item of sausage during the last full accounting period immediately preceding the effective date of this supplementary regulation amounted to 2 per cent or less of the dollar sales of all items of fresh and semi-dry sausage, made in whole or in part from beef, sold during that accounting period; or

(3) You have once increased your ceiling price for that item of sausage under this section.

Distributors subject to the regulation may increase their ceiling price by the dollars and cents amount by which the manufacturer or distributor from whom they purchased that item of sausage increased their ceiling prices.

Export sales of sausage may be made in accordance with this supplementary regulation plus costs incurred in exporting the sausage.

Section 7 specifies the information which must be given OPS by manufacturers who wish to increase the ceiling price of a sausage item by more than \$1 per cwt. If they wish to increase it by \$1 per cwt. or less, they may do

so without notifying OPS, but must keep records showing information required in Section 7. A statement must be supplied to buyers specifying the items and amounts on which increases have been made.

Prices contained in Appendix A (see below) should be used as base period costs in three situations: 1) to determine the cost of beef produced by the manufacturer himself; 2) to calculate the cost of beef purchased from sellers other than independent sellers, and 3) where the purchase price cannot be substantiated by invoices from independent sellers.

### APPENDIX A—ZONE AND PRICE SCHEDULES FOR DETERMINING "BASE PERIOD COST" UNDER APPLICABLE PROVISION OF SECTION 4

Your "base period cost" for beef under the applicable provision of section 4 is, if your plant is located in:

Zone 1—Schedule 1 (a) prices plus the fresh meat carload freight to or from Chicago, whichever is lower.

Zone 2—Schedule 1 (b) prices plus the fresh meat carload freight from Omaha, Nebraska or Denver, Colorado, whichever is lower.

Zone 2A—Same as Zone 1.

Zone 3—Schedule 1 (b) prices plus the fresh meat carload freight rate from Denver, Colorado.

Zone 4—Schedule 1 (a) prices plus the fresh meat carload freight rate from Chicago, Illinois or St. Louis, Missouri, whichever is lower.

Zone 4A—Same as Zone 4.

Zone 4B—Same as Zone 4.

The zones referred to above are those defined in Appendix 1 of Ceiling Price Regulation 24.

#### SCHEDULE 1<sup>1</sup>

	(n)	(b)
Bull Meat	\$57.80	\$57.00
C & C Cow Meat	54.10	54.30
Boneless chuck (codd out)	54.00	53.80
Shank Meat	56.50	55.70
Beef Trimmings	46.00	45.20
Cheek Meat	39.40	38.60
Head Meat	39.40	38.60
Hearts	34.70	33.90
Lips, scalded	17.70	16.90
Lips, unscalded	16.10	15.30
Lungs	9.00	8.20
Melts	9.00	8.20
Tripe, scalded	12.50	11.70
Tripe, cooked	13.70	12.90
Udders	8.00	7.20

<sup>1</sup>The prices listed in Schedule 1 are the approximate average prices on the Chicago Market during the period January 15, 1951 to January 20, 1951, inclusive, adjusted to the nearest 10 cents per cwt.

## Short-Fed Cattle Contest Added to International

A new feature of this year's International Live Stock Exposition will be a contest stressing economy cattle feeding. Competition will be among "Short Fed Specials"—cattle that will not be fed grain for 90 days prior to August 1 and which shall not have been fed grain for a period exceeding 125 days.

The short-fed contest will be an addition to the carlot fat cattle competition. A record must be taken of the weight of the cattle at the time they are put on feed, and amounts of grain that are fed over the entire period will be furnished by the owners at show time and will be taken into consideration, along with gains made, when the cattle are judged on the opening day of the Exposition, November 24.

Cash prizes will be awarded for carloads of 15 steers weighing under 1,050 lbs. each and for carloads of 15 steers weighing more than 1,050 lbs. The short feds will be sold at auction during the week of the International. Cattle entered and sold at the International will not be subject to ceiling or roll-back prices.

## AMI Introduces New Service to Housewives

The American Meat Institute's Meat Educational Program advertising for July will help housewives plan and serve a meal built around a new barbecue frankfurter recipe, "Red Devil Franks." This advertisement, which is the first in the new "Time for Ideas" series, will be accompanied by a black and white page which gives complete recipe preparation information, meal planning information, and helpful buying suggestions.

Continued emphasis will be placed on meat's important nutritional story in the new "Time for Ideas" service advertising. The series of advertisements was developed to recognize women's current meat buying problems. This message on frankfurters will appear in *Life* and two service magazines, *McCall's* and *Ladies' Home Journal*. *McCall's* is a recent addition to the Meat Educational Program magazine schedule.

Supplementing the advertising on frankfurters, August advertising will feature cold cuts in *Life*, *Woman's Home Companion* and *True Story*.

## NEW TRADE LITERATURE

**Packinghouse Equipment (NL 16):** A new, 68-page catalog contains a wide variety and selection of items used every day in packinghouses. Well illustrated and printed in various colors, the catalog gives detailed information on all equipment listed.—Koch Supplies.

**Centrifuge Operation (NL 17):** Operating principles and applications for two types of high speed horizontal centrifuges to continuously remove solids from slurries and suspensions are fully explained in a new bulletin. The bulletin contains cut-away machine drawings, information for features designed for low cost operation, and installation shots.—The Sharples Corporation.

**Industrial Truck Accessories (NL 18):** A new standard accessories folder for a line of industrial trucks offers information for performing new tasks with present equipment. Many difficult handling problems can be solved easily with an accessory that can pick up, deposit, upend or revolve a load.—Towmotor Corporation.

**Use of Liquid Sugar Cure (NL 22):** A pocket-size booklet offers information on the use of liquid sugar cure and tells how it may be handled with several products. The cure is said to improve and stabilize the color in meat, to enhance taste, to penetrate quickly, increase freezer holding time without curing after effects, and save storage space.—Kadiem, Inc.

**Liver Products Manual (NL 24):** A concise, easy-to-read manual tells how to produce a variety of profitable, flavorful liver products. This manual opens with a discussion of ways of handling livers, progresses through the technical aspects of cooking, chilling, smoking, seasoning, etc. and then offers a number of formulas for preparation of liver products. Besides telling how to get desirable characteristics such as good color and flavor, the manual also tells the processor how to avoid discoloration, gray rings, etc.—Basic Food Materials, Inc.

**Maintenance of Calcium Chloride Brine (NL 28):** This new bulletin contains information on testing brine strength, ammonia leakage, pH testing, corrosion inhibitors, and correcting for acidity and alkalinity. It also contains a handy chart that gives the quantities of calcium chloride recommended for strengthening an old brine or making a new brine.—Calcium Chloride Association.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (6-10-51)

Nos. ....

Name. ....

Street. ....

City. ....

## Beef Control Situation

(Continued from page 10)

secretary-treasurer, Amalgamated Meat Cutters and Butcher Workmen.

"The meat packing industry," said the Jimerson-Gorman statement, "is always hit hard in every government stabilization experiment. There is already a shortage of beef and the present stabilization plan only can be blamed. Many meat packers very sincerely state that because of their inability to secure enough livestock they will be compelled to ration what beef is slaughtered. The meat packers of the nation, and particularly the small ones, are being squeezed terrifically under the present program. Failure to slaughter most certainly means unemployment in the industry."

## Labor Fears Work Scarcity

Ralph Helstein, president of the United Packinghouse Workers of America, has asked DiSalle to make an immediate investigation of meat scarcities. He pointed out that hundreds of packinghouse workers are being laid off because packers claim they are unable to operate under present regulations. Three areas of inquiry were mentioned by the CIO leader: 1) Whether price regulations make it impossible for packers and producers to operate with a fair profit and without violating the law; 2) Whether an artificial meat scarcity is being created in order to eliminate price controls, and 3) Whether shipments of livestock to eastern markets are siphoning off animals from large Midwest plants.

A warning against overbidding for cattle was issued this week by price administrator DiSalle.

"I want to go on record right now while this program is just getting started, that violations of cattle price ceilings will not be condoned any more than the violation of any other price regulations. Live cattle prices have been under ceilings only since June 4, but from the reports we are receiving some slaughterers may find it rough going when they try to 'even out' during the remainder of the June accounting period. I want to caution them now

to get back in line and to cooperate in this program."

Unless slaughterers stop overbidding the price of cattle, he added, they may find themselves subject to the regulation's penalty provisions, including civil and criminal actions as well as reductions in their July slaughter quotas.

On Thursday, grain belt feeders at a special meeting arranged by W. W. Prince, president of the Chicago Union Stock Yards, told DiSalle that the beef and cattle price control plan will not work. The primary criticism was that the cattle price ceilings are unrealistic and that, in view of the going price for feeder cattle, costs of finishing and the prices that packers can pay under the regulations, feeders face economic ruin. The feeders expressed the belief that they are being compelled to bear the brunt of lowering the cost of beef to the consumer and that they are being sacrificed to relieve the squeeze on the small packer and for organized labor.

Some of the feeders told of experiencing greater difficulty in buying replacements because of competition from packer buyers.

Others in the group stated that feeders and producers are not holding back cattle, but that if ceilings are continued they will be forced to sell their stock at lighter weights and will not replace them.

After voting down a motion to extend the Defense Production Act "as is" for another nine months, the Senate banking and currency committee this weekend went on to a careful consideration of the law, section by section.

Meanwhile, President Truman asked the country to support price control and to defeat opposing "lobbyists" and "special interests". The President charged that meat industry groups which are trying to defeat price controls "are actually threatening us—all of us—that if they don't get big profits at the consumer's expense we won't get any meat."

However, he added that he does not believe that the cattle producers and feeders are going to strike against their fellow citizens and expressed the belief that cattle spokesmen do not speak for the meat industry as a whole.

## Promotion Builds Sales

(Continued from page 9)

aways as they are costly and frequently fail to build the desired good will. Sales of a meat item are generally built around the wholesomeness and good taste of the product. If these attributes live up to the advance promotion they are sufficient to create the desired consumer acceptance without the necessity of giving something for nothing.

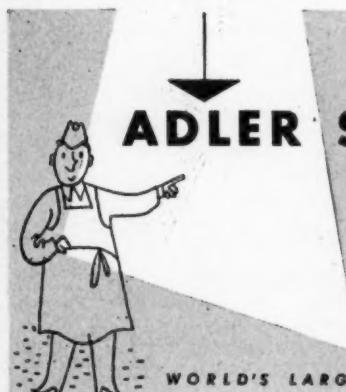
What can the packer hope to gain from promotional tie-ins with retailers? First, he will win the retailer's confidence. The packer demonstrates the basic fact that he is interested in seeing the retailer move his meat products. Also, the retailer will look to the packer for guidance in future merchandising efforts if the first ones prove successful.

Second, the promotion introduces the packers' products to a greater number of consumers, widening his potential market. This helps establish the packers' brand identity as his name is prominently displayed and associated throughout the promotion period.

## White Has Plan to Keep Trucks Rolling in Crisis

Keeping White motor vehicles on the road and operating for the duration of the national emergency is the aim of a new Emergency Service Corps formed by the White Motor Company. Already operative in White's 500 outlets over the nation, the ECS program is based on registration of all White vehicles in use and of new trucks coming off the production line.

Such information will reveal where parts are stocked, what vehicles will need parts according to length and type of service, and will provide a control system for channelling parts into areas where they will be used most effectively. Another phase of the plan allows the unit exchange of such parts as complete engines, water pumps, starters, generators, transmissions, etc. to enable trucks to keep rolling with only the shortest possible time taken for repairs or service.



You HOLD EVERYTHING . . . color, flavor, shape  
when you SMOKE HAMS in famous

## ADLER STOCKINETTE

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to

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WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

### ADLER REPRESENTATIVES

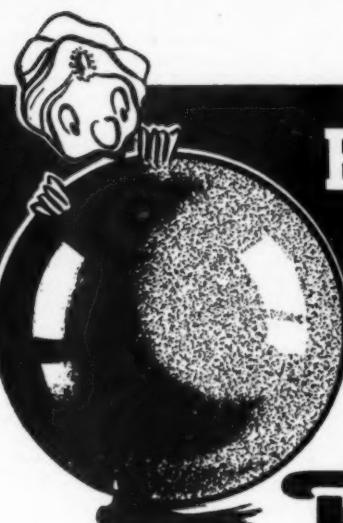
PHIL HANTOVER, INC.  
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800 N. Clark Street  
Chicago, Illinois

JACK SHRIBMAN  
5610 Berks St.  
Philadelphia 31, Pa.

R. E. BAUMAN CO.  
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?



## BUT, WHO CAN TELL THE FUTURE?

### Tufedge STILL AT THE SAME LOW PRICES...BUT FOR HOW LONG?

Even without a crystal ball, we at Cleveland Cotton Products can tell you this much about the future. Despite rising costs, diminishing supplies and changing markets, TUFEDGE BEEF CLOTHING remains at the same low cost that it has been in the past. But how long we will be able to offer you TUFEDGE at the same low price level is something we cannot predict.

What this means to you is obvious. It means that TUFEDGE now gives you added value for less money—and in these days of rising costs smart packers will appreciate the substantial savings involved.

What's more, by demanding TUFEDGE, with pinning edge clearly indicated by two

Blue Stripes, packers will know that they have the shroud that will improve the appearance of their beef, making it more attractive—more salable—MORE IMPORTANT TODAY THAN EVER!

Remember TUFEDGE—the beef shroud that outlasts all others by as much as five to one.

ALSO: BEEF BAGS...HAM STOCKINETTES...FRANK BAGS...TEXTILE SPECIALTIES



**Tufedge**  
BEEF CLOTHING  
Reg. U. S. Pat. Off.  
LOOK FOR THE BLUE STRIPE  
SUPERIOR TO ANY SHROUDS



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PROspect 1-3313

THE CLEVELAND COTTON PRODUCTS CO.

\* CLEVELAND 14, OHIO \*  
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

# Cattle Cutback in June 9 Week Drops Weekly Meat Output 11% Below 1950

THE HOLDBACK of cattle began to show an effect on estimated federally inspected meat production in the week ended June 9, according to a report by the U. S. Department of Agriculture. Although the 262,000,000-lb. output in the week held firm with the

tion slumped to 79,000,000 lbs. in the week compared with 110,000,000 lbs. a week before and 129,000,000 lbs. a year ago.

Calf slaughter continued to increase with 103,000 head killed in the week compared with 88,000 head a week be-

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 9, 1951, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat Prod.	
	Number 1,000	Prod. mill. lb.	Number 1,000	Prod. mill. lb.						
June 9, 1951	148	78.6	103	11.5	1,178	164.9	172	6.5	261.5	
June 2, 1951	202	109.5	88	9.5	986	136.1	154	5.9	261.0	
June 10, 1950	238	128.8	111	12.7	986	142.3	227	9.6	286.4	

Week Ended	AVERAGE WEIGHTS (LBS.)				LARD PROD.					
	Cattle	Dressed	Calves	Hogs	Sheep and Lambs	Per 100 lbs.	Total	Per 100 lbs.	Total	
June 9, 1951	975	531	200	112	253	140	90	38	14.6	43.6
June 2, 1951	980	542	194	108	248	138	90	38	14.7	36.0
June 10, 1950	980	541	206	114	260	144	91	42	14.7	37.8

261,000,000 lbs. of meat produced a week earlier, the June 9 total fell 11 per cent below the 293,000,000 lbs. produced last year. Increased kill of livestock other than cattle helped maintain the weekly production level.

Only 148,000 cattle were slaughtered in the week, tumbling the kill 27 per cent below the 202,000 head slaughtered a week earlier and 38 per cent under the 238,000 cattle killed in the corresponding week last year. Beef produc-

fore. However, the present slaughter remained below the 111,000 head recorded in the corresponding 1950 week. Inspected veal output for the three weeks under comparison was 11,500, 000, 9,500,000 and 12,700,000 lbs., respectively.

An extremely large hog kill of 1,178,000 head in the week soared 19 per cent above the 986,000 hogs slaughtered both a week and year earlier. Production of 165,000,000 lbs. of pork rose 21

## UPWARD TREND OF HOG PRICES WEAKENS CUTTING MARGINS

(Chicago cwt. and credits, first three days of week.)

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

### 180-220 lbs.

### 220-240 lbs.

### 240-270 lbs.

	Value			Value			Value					
	Pet. Price	per cwt.	per cwt.	Pet. Price	per cwt.	per cwt.	Pet. Price	per cwt.	per cwt.			
Skinned hams	12.6	50.1	\$ 6.32	9.07	12.6	49.8	\$ 6.27	\$ 8.80	12.9	48.2	\$ 6.22	\$ 8.72
Picnics	5.6	36.8	2.00	2.98	5.5	35.7	1.96	2.74	5.3	33.5	1.88	2.62
Boston butts	4.2	44.0	1.85	2.68	4.1	43.8	1.80	2.52	4.1	40.8	1.67	2.32
Loins (blade in)	10.1	46.3	4.68	6.76	9.8	44.5	4.36	6.18	9.6	40.8	3.92	5.47
Lean cuts			\$ 14.91	\$ 21.49			\$ 14.39	\$ 20.24			\$ 13.60	\$ 19.13
Bellies, S. P.	11.1	34.2	3.80	5.44	9.5	33.7	3.20	4.54	3.9	27.5	1.07	1.51
Bellies, D. S.					21	22.3	.47	.67	8.6	22.3	1.92	2.68
Fat backs					3.2	12.4	.40	.55	4.6	12.9	.56	.82
Plated and jowls	2.8	31.4	.45	.65	3.0	15.4	.46	.64	3.4	15.4	.53	.74
Raw lean	2.3	14.4	.33	.46	2.2	14.4	.32	.44	2.2	14.4	.32	.45
P.S. lard, rend. wt. 15.9	15.3	2.18	3.04	12.3	15.3	1.88	2.64	10.4	15.3	1.60	2.21	
Fat cuts & lard			\$ 6.71	\$ 9.59			\$ 6.73	\$ 9.48			\$ 6.03	\$ 8.41
Spareribs	1.6	36.4	.58	.84	1.6	30.9	.40	.70	1.6	24.8	.40	.53
Regular trimmings	3.3	25.6	.84	1.20	3.1	25.6	.79	1.07	2.9	25.6	.74	1.05
Feet, tails, etc.	2.0	12.1	.25	.34	2.0	12.1	.25	.34	2.0	12.1	.25	.34
Offal & misc.			.90	1.35			.90	1.34			.90	1.33
<b>TOTAL YIELD &amp; VALUE</b>	<b>.69.5</b>		<b>\$24.19</b>	<b>\$34.81</b>	<b>71.0</b>		<b>\$23.55</b>	<b>\$33.17</b>	<b>71.5</b>		<b>\$22.01</b>	<b>\$30.79</b>

	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.	Per cwt.
Cost of hogs	\$22.14	Per cwt.	\$22.15	Per cwt.	\$21.78	Per cwt.
Condemnation loss	.11	fin.	.11	fin.	.11	fin.
Handling and overhead	1.20	yield	1.06	yield	.96	yield
<b>TOTAL COST PER CWT.</b>	<b>\$23.45</b>		<b>\$23.32</b>		<b>\$22.85</b>	
<b>TOTAL VALUE</b>	<b>24.19</b>		<b>24.81</b>		<b>22.01</b>	
Cutting margin	+.874		+\$1.07		+\$8.32	
Margin last week	+.45		+.209		+.94	

per cent above the 136,000,000 lbs. produced in the preceding week and 16 per cent more than the 142,000,000 lbs. in the corresponding period last year. Lard production jumped to 43,600,000 lbs., compared with 36,000,000 lbs. in the preceding week and the year-earlier total of 37,800,000 lbs.

For the fourth straight week, sheep and lamb slaughter continued to increase. There were 172,000 head slaughtered in the week ended June 9, compared with 154,000 head the week before. Nevertheless, present slaughter was far below the 227,000 killed in the same week a year ago. Lamb and mutton output for the three weeks under comparison amounted to 6,500,000, 5,900,000 and 9,600,000 lbs., respectively.

## 1950 Sausage Output at Lowest Level Since 1941; Canning Operations Climb

Sausage production dropped 262,099,000 lbs. during 1950 to the lowest total since 1941, according to yearly statistics of meat and meat food products prepared and processed under federal inspection just released by the U. S. Department of Agriculture. The 1950 total of 1,056,071,000 lbs. of sausage compares with 1,318,170,000 lbs.

### MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—1950

	Pounds
Placed in cure—	
Beef	115,240,000
Pork	3,448,683,000
Other	18,374,000
Smoked and/or dried—	
Beef	58,434,000
Pork	2,163,021,000
Cooked meat—	
Beef	52,608,000
Pork	524,581,000
Other	2,372,000
Sausage—	
Fresh finished	214,165,000
To be dried or semi-dried	122,841,000
Frankfurters	345,048,000
Other, smoked or cooked	374,017,000
Total sausage	1,056,071,000
Loaf, head cheese, chili, jellied	
Steaks, chops, roasts	184,310,000
Bouillon cubes, extract	549,087,000
Sliced bacon	3,020,000
Sliced, other	749,452,000
Hamburger	16,714,000
Miscellaneous meat products	50,486,000
Lard, rendered	1,902,879,000
Lard, refined	1,357,399,000
Oleo stock	106,323,000
Emulsified lard	74,148,000
Rendered pork fat	
Rendered	106,500,000
Refined	56,189,000
Compound containing animal fat	278,245,000
Oleomargarine containing animal fat	21,762,000
Total <sup>1</sup>	1,295,211,000

<sup>1</sup>This figure represents "Inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first, then canning.

a year earlier and 1,272,928,000 lbs. in 1948. In 1941 there were 914,704,000 lbs. of sausage prepared. The 1942 figure climbed to 1,131,284,000 lbs., the lowest recorded between that year and 1950.

The volume of finished meat items canned during 1950 was well ahead of both 1949 and 1948 production. The 1950 figure of 1,663,383,000 lbs. compares with 1,318,170,000 lbs. (Continued on page 31)



## The Most Important Man in Your Business

You do everything possible to be sure that your product is designed and manufactured to please your customer.

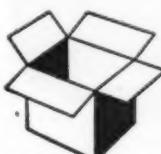
The same care should be given your selection of a shipping container. No matter how well your product is made — if it doesn't reach your customer in good condition — all previous effort is wasted.

For years, Gaylord boxes have been protecting the products of many of the country's leading manufacturers.

### GAYLORD CONTAINER CORPORATION

General Offices: ST. LOUIS

New York • Chicago • San Francisco • Atlanta • New Orleans • Jersey City • Seattle  
 Indianapolis • Houston • Los Angeles • Oakland • Minneapolis • Detroit • Columbus • Tampa  
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 St. Louis • San Antonio • Memphis • Kansas City • Bogalusa • Milwaukee • Chattanooga  
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CORRUGATED AND SOLID FIBRE BOXES • FOLDING CARTONS • KRAFT BAGS AND SACKS • KRAFT PAPER AND SPECIALTIES



# UNITED'S CORK LAGGING

for cylindrical coolers, tanks, fittings



Tanks Lagged with Cork

## UNITED CORK COMPANIES KEARNY, NEW JERSEY

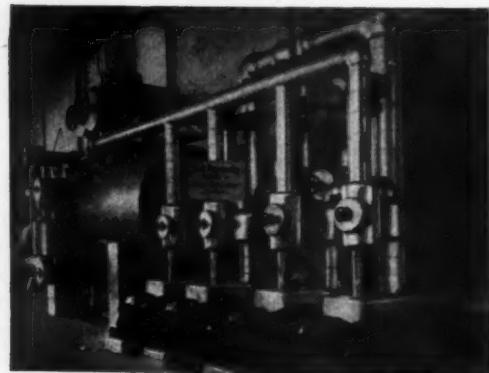
Manufacturers and Erectors of Cork Insulation



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Boston, Mass.	Hartford, Conn.	New York, N. Y.	Waterville, Me.
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United's Cork Lagging and Discs help insure minimum operating costs and contribute to longer efficient life of equipment. Beveled to any desired radius without finish, coated one side, or coated both sides with a suitable finish, for covering cylindrical brine tanks, ammonia, accumulators, ice water tanks, filters, or any low temperature gas or liquid lines.



Tank Lagging and Pipe Covering



"I wrap It!"  
IN TAN OR WHITE STA-TUF  
PACKERS' OILED WHITE  
HPS FREEZERWRAPS  
OR "WHAT'S YOUR PROBLEM?"

He knows the trade and  
the tricks of same.  
He's a popular guy in  
the big MEAT game.  
He wraps all cuts from  
brains to butts, and  
on the job he has real  
guts. Marty's your man  
on a packaging plan.  
He can stand the gaff.  
He belongs on your staff.

IMPREGNATORS · LAMINATORS  
COATERS · PAPER · FABRIC · FOIL · SPONGES



5001 West Sixty-Sixth Street, Chicago 38.

**M & M meat grinders**

Make a hard job easy with an M & M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

**mitts & merrill**

1001 South Water • SAGINAW, MICHIGAN

pares with 1,044,887,000 lbs. a year earlier and 1,089,181,000 lbs. reported in 1948.

Bacon slicing operations reached a new high of 749,452,000 lbs. in 1950, compared to 712,743,000 lbs. in 1949 and 609,492,000 lbs. in 1948.

Although loaf production increased to 184,310,000 lbs. in 1950 from 174,-

**MEAT AND MEAT FOOD PRODUCTS  
CANNED UNDER FEDERAL INSPECTION  
DURING 1951**

	Pounds
Luncheon meat	347,213,000
Canned hams	171,254,000
Canned beef hash	74,327,000
Chili con carne	105,333,000
Viennas	53,614,000
Franks, wiener in brine	16,242,000
Deviled ham	7,237,000
Other potted or deviled meat food products	39,808,000
Turkey products	29,557,000
Sliced dried beef	5,591,000
Liver products	2,193,000
Meat stew (all product)	46,182,000
Spaghetti meat product	46,421,000
Tongue (other than pickled)	6,434,000
Vinegar pickled products	82,579,000
Bulk sausage	9,799,000
Hamburger, roasted or corned beef meat and gravy	31,168,000
Sausages	420,731,000
Sausage in oil	4,882,000
Tripe	7,668,000
Brains	3,622,000
Bacon	8,239,000
All other with meat and/or meat by-products—20% or more	65,618,000
Less than 20%	129,663,000
Total	1,063,383,000

896,000 lbs. reported a year earlier and 184,054,000 lbs. in 1948, the 1950 production figure was topped by output during the years 1943 through 1947. The peak during this five-year period was reached in 1945 when 249,762,000 lbs. of loaf items were prepared.

**Cattle Kill Rate Will  
Be Maintained at 1950  
Level, USDA Forecasts**

Cattle marketings are expected to fluctuate more than usual from week to week and perhaps from month to month during 1951, according to the latest review of the livestock and meat situation by the U. S. Department of Agriculture, and legislative developments will be one of the factors affecting them.

Some reduction in cattle slaughter in June below that otherwise expected is entirely possible, the review points out. On the other hand, the report continues, it is seldom profitable to delay the marketing of fed cattle very long after they reach a high finish and the prospect of a lower price ceiling on August 1 will also stimulate marketings before that date. Therefore, very small marketings are unlikely in June, and an increase may be expected in July.

Sharply curtailed marketings are to be expected just after the August 1 and October 1 rollback dates, according to the report.

Cattle slaughter from June through December is likely to total at least as large as in the same period last year. Steer and heifer slaughter will probably be nearly as large as it would be in the absence of price control orders.



"The Old Timer" symbol of Speco superiority.

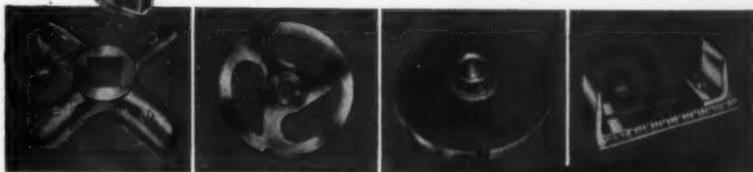
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



**FREE: Write for SPECO's "GRINDING POINTERS."** Speco, Inc., 3946 Willow Road, Skokie Park, Illinois.

**SPECO, INC.**

**MORE AND MORE**



**FORM-BEST** Full-Length Stockinette are stronger and more elastic.

**FORM-BEST** form hams better . . . plumper.

**FORM-BEST** are less absorbent . . . less shrinkage.



**Cincinnati Cotton Products  
COMPANY**  
Cincinnati 14, Ohio



You can see for yourself  
why it pays to use  
**CANNON**  
**DICED**  
**RED SWEET PEPPERS**

Bright-red, crisp, firm Cannon Peppers increase the eye and sales appeal of your product. They are Cannon's own home-grown strain of thick-walled California Wonder Peppers. Cannon Peppers save you money and production costs. Not packed in brine, require no washing. Diced—eliminate cutting and handling. In convenient #10 tins—no spoilage or leftovers. Extra heavy pack (process patent pending). Approximate weight nearly five pounds—up to 10 ounces more per can or, three extra pounds more per case than ordinary peppers.



See and test for yourself.  
Send coupon below for FREE  
sample of Cannon Peppers.

H. P. Cannon & Son, Inc.  
Established 1881 • Incorporated 1911  
Bridgeville, Delaware

Ship trial #10 tins.  
Cannon Diced Red Sweet Peppers

Name \_\_\_\_\_ Title \_\_\_\_\_  
Company \_\_\_\_\_  
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_  
Buyer's Name \_\_\_\_\_



**SELLERS SUPPLY**  
CHICAGO

**WHOLESALE FRESH MEATS**  
**CARCASS BEEF**

(Ceiling base prices, f.o.b. Chicago)  
June 13, 1951

Native steers—	per lb.
Prime, 600/800	.57
Choice, 500/700	.55
Choice, 700/900	.55
Good, 700/900	.53
Commercial cows	.48
Can. & cut. cows	.41 1/2
Bulls	.47 1/2

**STEER BEEF CUTS**

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.4
Forequarter	51.9
Round	56.0
Trimmed, full loin	84.0
Flank	30.0
Short loin	118.7
Sirloin	75.6
Cross cut chuck	49.7
Regular chuck	54.0
Foreshank	32.0
Brisket	48.0
Rib	60.0
Short plate	32.0
Back	60.9
Triangle	46.5
Arm chuck	51.6

Choice:

Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed, full loin	84.0
Flank	30.0
Short loin	100.7
Sirloin	76.4
Cross cut chuck	49.7
Regular chuck	54.0
Foreshank	32.0
Brisket	43.0
Rib	60.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.6

Bull & cow tenderloins..... 85.0

**BEF PRODUCTS**

Tongues	37.8*
Brains	7.8*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	58.8*
Tripe, raw	12.9*
Tripe, cooked	15.8*
Lips, scalded	19.8*
Lips, unscalded	18.8*
Lungs	9.0@10.8*
Melts	9.0@10.8*
Udders	7.0@8.8*

\*Ceiling base prices, f.o.b. Chicago.

**BEEF HAM SETS**

(Ceiling base prices, f.o.b. Chicago)  
Knuckles ..... 62  
Insides ..... 62  
Outsides ..... 62

**FANCY MEATS**

(l.e.l. prices)	
Beef tongues, corned	.42 @43
Beef tongues, under 6 oz.	.81
6 to 12 oz.	.91
12 oz. up	.97 @98
Calf tongues	.31 @23
Lamb, fried	.66
Ox tails, under 1/2 lb.	.25*
Ox tails, over 1/2 lb.	.25*

\*Ceiling base prices, f.o.b. Chicago.

**WHOLESALE SMOKED MEATS**

(l.e.l. prices)

Hams, skinned, 14/16 lbs., wrapped	.57 @59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	.60 @62 1/2
Hams, skinned, 16/18 lbs., wrapped	.55 1/2 @57 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	.55 1/2 @57 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	.49 @61 1/2
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	.47 @49
Bacon, No. 1 sliced, 1-lb., open-faced layers	.46
Bacon, No. 1 sliced, 1-lb., open-faced layers	.51 1/2 @55

**VEAL—SKIN OFF**

Carcass (l.e.l. prices)

Prime, 80/150	.56 1/2 @58
Choice, 50/80	.55 @57
Choice, 50/150	.55 @57
Good, 50/80	.50 @53
Good, 80/150	.53 @56
Commercial, all weights	.48 @52

For permissible additions to ceiling base prices, see CPR 24.

**CARCASS LAMBS**

(l.e.l. prices)

Prime, 30/50 ..... 56 1/2 @60

Choice, 30/50 ..... 56 @60

Good, all weights ..... 56 @60

**CARCASS MUTTON**

(l.e.l. prices)

Choice, 70/down ..... 36 @37

Good, 70/down ..... 36 @37

Utility, 70/down ..... 35 1/2 @36

**FRESH PORK AND PORK PRODUCTS**

(l.e.l. prices)

Hams, skinned, 10/16 lbs. ..... 51 @62

Pork loins, regular, 12/down ..... 48 @46 1/2

Pork loins, boneless ..... 62 @62 1/2

Shoulders, skinned, bone in, under 16 lbs. ..... 39 @39 1/2

Picnics, 4/6 lbs. ..... 38 @38 1/2

Boston butts, 6/8 lbs. ..... 37 @37

Tenderloins, fresh ..... 81 @82

Neck bones ..... 13 1/2 @13 1/2

Livers ..... 23 1/2 @22 1/2

Brains ..... 17 1/2 @18

Ears ..... 14 1/2 @15

Snouts, lean in ..... 14 1/2 @15

Feet, front ..... 8

**SAUSAGE MATERIALS—FRESH**

(l.e.l. prices)

Pork trim, regular ..... 26 @28

Pork trim, guar. 50% lean ..... 28 @28 1/2

Pork trim, spec. 85% lean ..... 50 @51

Pork trim, ex. 95% lean ..... 51 @52 1/2

Pork cheek meat, trimmed ..... 41 @42

Pork meat, boneless ..... 50\*

Bon'l's meat, boneless, C.O. ..... 56\*

Beef trimmings ..... 44\*

Boneless chuck ..... 56\*

Beef head meat ..... 40 1/2\*

Beef cheek meat, trnd. ..... 40 1/2\*

Shank meat ..... 56\*

Ven trimmings, boneless ..... 50 @51

\*Ceiling base prices, f.o.b. Chicago.

**SAUSAGE CASINGS**

(F.O.B. Chicago)

(l.e.l. prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1% to 1 1/2 in. ..... 80 @85

Domestic rounds, over 1 1/2 in., 140 pack ..... 1.10 @1.20

Export rounds, wide, over 1 1/2 in. ..... 1.35 @1.70

Export rounds, medium, 1 1/4 to 1 1/2 in. ..... 1.05 @1.15

Export rounds, narrow, 1 in. under ..... 1.25 @1.40

No. 1 weaners, 24 in. up ..... 14 @15

No. 1 weaners, 22 in. up ..... 8

No. 2 weaners, 22 in. up ..... 9

Middles, sewing, 1 1/4 in. ..... 1.25 @1.55

Middles, select, wide, 2 1/2 in. ..... 1.50 @1.70

Middles, select, extra, 2 1/2 in. ..... 1.95

Middles, select, extra, 2 1/2 in. & up ..... 2.40 @2.85

Beef bungs, export, No. 1 ..... 32 @34

Beef bungs, domestic ..... 26

Dried or salted bladders, per piece:

12-15-in. wide, flat ..... 22 @27

10-12-in. wide, flat ..... 14 @17

8-10-in. wide, flat ..... 5 @8

Pork casings:

Extra narrow, 20 mm. & dn. ..... 4.25 @4.40

Narrow, medium, 20/32 mm. ..... 4.10 @4.15

Medium, 32/45 mm. ..... 3.25 @3.40

Spec. med., 35 @38

Wide, 38 @45

Wide, 32 @42

Large prime bungs, 34 in. cut ..... 20 @21

Medium prime bungs, 34 in. cut ..... 12 @15

Small prime bungs ..... 11

Middles, per set, cap off ..... 55 @79

**DRY SAUSAGES**

(l.e.l. prices)

Cervelat, ch. hog bungs ..... 1.02 @1.05

Thuringer ..... 62 @71

Farmer ..... 82 @86

Holstein ..... 86

B. C. Salami ..... 92 @96

B. C. Salami, new can ..... 60 @63

Genoa style salami, ch. ..... 97 @97

Pepperoni ..... 87 @85

Mortadella, new condition ..... 59 @66

Italian style hams ..... 78 @82

EVEN OSCAR OF THE WALDORF  
COULD NOT DUPLICATE THAT

Pre-Seasoned Flavor



"The Man You Knew"



The Founder of  
H. J. Mayer & Sons Co., Inc.

No, not even the genius of world-famous chefs is capable of producing that special, spicy goodness imparted to hams by the NEVERFAIL 3-Day Ham Cure. That's because NEVERFAIL pre-seasons the hams. A special blend of aromatic spices goes in with the cure...permeates every morsel and fibre of the meat as no surface seasoning can do. The NEVERFAIL Spiced Cure formula is a Mayer family secret that adds a savory delight to the good, old-fashioned, full-bodied flavor of a well cured ham. NEVERFAIL-cured hams look as good as they taste...cherry pink in color, uniformly tender in texture, firm and juicy.

This extra goodness has helped many ham producers to gain and hold a commanding lead with their products. In addition, the NEVERFAIL 3-Day Ham Cure actually cuts costs! It shortens the time in cure. And using this ready-mixed compound saves mixing your own preparation...eliminates one whole operation with its uncertainty and high labor cost. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

**H. J. MAYER & SONS CO., INC.**

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO



## SAVE MONEY with the NEW PAPER DISPENSING TRUCK

The paper dispensing truck is designed to save both time and labor in lining trucks and railway cars. Will pay for itself in a very short time. Saves on labor costs by using one man instead of the usual two, and with it the car can be lined in half the normal time.

Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

Model #48—\$30.00 F.O.B. Iowa

Model #60HD—\$37.00 F.O.B. Iowa

Phone HArrison 7-9062  
Teletype CG 1780-1-2

**E. G. JAMES CO.**



316 S. LaSalle St.  
Chicago 4, Illinois

## • PERFORMANCE

PROVES THIS NEW IMPROVED



GREATER PRODUCTION RATE  
VIBRATIONLESS OPERATION

EASIEST TO CLEAN AT ALL POINTS

THE MOST  
EFFICIENT  
CRUSHER  
OF THEM ALL!

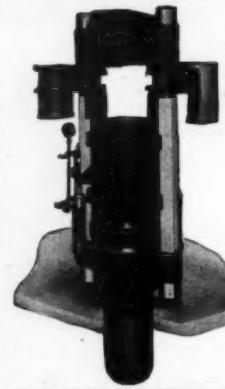
You owe it to yourself to know all the facts about this "Mighty Samson" . . . designed for more profitable processing . . . extra rugged . . . trouble-free . . . a sound investment! You'll agree its effortless efficiency puts it head and shoulders ahead of the field.

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SUBSIDIARY: Ottinger Rendering Co., Inc. • Est. 1898

PHOENIXVILLE, PENNSYLVANIA



## The New FRENCH CURB PRESS

Will Give You

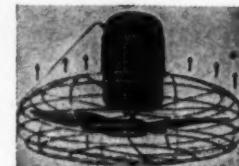
MORE GREASE  
PURER GREASE  
LESS REWORKING  
GREATER CLEANLINESS

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**Refrigerator Fans**

A More Efficient  
Less Expensive System  
of Air Circulation

RECO Refrigerator Fans are of special construction for heavy duty and long life. Every fan designed for the job and the conditions under which it should operate. . . . Special construction for open Brine systems. Always easy to install. . . . RECO Refrigerator Fans designed to Blow Upwards, providing complete air circulation in all parts of the Cooler. . . . Keep Walls and Ceiling Dry and Sanitary.

**REYNOLDS**  
ELECTRIC COMPANY

Established 1900

3089 River Road River Grove, Ill.

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SHIPPERS  
OF  
MIXED CARS  
OF  
PORK, BEEF,  
SAUSAGE, LARD,  
CANNED MEATS  
AND  
PROVISIONS

KREY  
THE HAM WITH A  
REPUTATION FOR  
SATISFACTION  
AND PROFIT!

**KREY PACKING COMPANY**

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

## Tenderated Hams



### Eastern Representatives

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San Francisco 3 W. J. Bagley, Mgr.  
Calif.

**DOMESTIC SAUSAGE**

(l.e.l. prices)

Pork sausage, hog casings	47 1/4	649
Pork sausage, bulk	41 1/4	642
Frankfurters, sheep cas.	55	657
Frankfurters, skinless	52	653
Bologna	52	650
Bologna, artificial cas.	48	649
Smoked liver, hog bungs	65	671
Minced lunch, spec. ch.	54	660
Tongue and blood	47	640
Blood sausage	41	649
Bratwurst	56	637
Polish sausage, fresh	56	660
Polish sausage, smoked	56	660

**SPICES**

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	38
Reefited	35	39
Chili Powder	40	39
Chili Pepper	72	74
Cloves, Zanzibar	68	81
Ginger, Jam., unbl.	75	56
Ginger, Africn.	51	56
Cochin	48	56
Mace, fcy. Banda	1.82	1.82
East Indies	1.74	1.74
Mustard, sour, fcy.	32	28
No. 1	28	28
West Indian Nutmeg	72	72
Paprika, Spanish	506 1/2	526 1/2
Pepper, Cayenne	526 1/2	526 1/2
Red, No. 1	48	48
Pepper, Packers	1.90	1.16
Pepper, white	3.40	3.65
Masahr	1.90	1.98
Black Lampung	1.90	1.98

**SEEDS AND HERBS**

(l.e.l. prices)

	Whole	Ground
Caraway seed	28	32
Comine seed	40	46
Mustard seed, fancy	28	..
Yellow American	30	..
Marjoram, Chilean	22	26 1/2
Origanum, Morocco	22	..
Natural No. 1	35	40
Marjoram, French	56	62
Sage, Dalmatian	..	..
No. 1	1.35	1.45

**CURING MATERIALS**

	Cwt.
Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	8 9.39
Saltpeter, 100-lb. bbls., f.o.b. N.Y.	11.00
Refined gran.	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs., only, paper packed, f.o.b. Chgo.	..
Granulated	\$21.00
Medium	28.00
Rock, bulk, 40 ton car.	11.00
delivered Chicago	..
Sugar—	..
Raw, 96 basis, f.o.b.	..
New Orleans	6.60
Refined standard cane gran.	..
baker's	8.50
Refined standard beet	..
gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less	8.15
25%	..
Dextrose, per cwt.	..
in paper bags, Chicago	7.44

**PACIFIC COAST WHOLESALE MEAT PRICES**

	Los Angeles	San Francisco	No. Portland
<b>FRESH BEEF (Carcass)</b>	June 7	June 12	June 8
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$56.50 @ 59.00		\$56.60 @ 57.00
600-700 lbs.	56.50 @ 59.00	\$56.83 @ 57.00	56.60 @ 57.00
Good:			
500-600 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.60 @ 55.00
600-700 lbs.	54.50 @ 57.00	54.83 @ 55.00	54.60 @ 55.00
Commercial:			
350-600 lbs.	49.50 @ 52.00	49.83 @ 50.00	49.60 @ 50.00
<b>COW:</b>			
Commercial, all wts.	48.00 @ 52.00	49.83 @ 50.00	49.60 @ 50.00
Utility, all wts.	44.50 @ 44.90	44.83 @ 45.00	44.60 @ 45.00
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	56.00 @ 58.00		60.00 @ 63.00
Good:			
200 lbs. down	55.00 @ 57.00		58.00 @ 61.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	57.00 @ 62.00	57.00 @ 58.00	57.00 @ 58.00
50-60 lbs.	57.00 @ 62.00	56.00 @ 57.00	..
Choice:			
40-50 lbs.	56.00 @ 61.00	57.00 @ 58.00	55.00 @ 57.00
50-60 lbs.	56.00 @ 61.00	56.00 @ 57.00	55.00 @ 57.00
Good, all wts.	55.00 @ 60.00	56.00 @ 55.00	54.00 @ 57.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. dn.	36.00 @ 38.00	35.00 @ 37.00	..
Good, 70 lbs. dn.	34.00 @ 36.00	33.00 @ 37.00	..
<b>FRESH PORK CARCASSES: (Packer Style)</b>	(Shipper Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00 @ 36.00	35.00 @ 36.00	33.00 @ 34.00
120-160 lbs.	34.00 @ 36.00	35.00 @ 36.00	33.00 @ 34.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	48.00 @ 50.50	52.00 @ 54.00	48.00 @ 51.00
10-12 lbs.	48.00 @ 50.50	50.00 @ 52.00	48.00 @ 51.00
12-16 lbs.	48.00 @ 50.00	48.00 @ 50.00	47.50 @ 49.00
<b>PICNICS:</b>			
4-6 lbs.	36.00 @ 40.00		
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
<b>HAM, Skinned:</b>			
12-16 lbs.	54.00 @ 59.50	57.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	53.00 @ 57.50	55.00 @ 57.00	57.00 @ 59.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	46.00 @ 53.50	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	42.00 @ 52.50	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	42.00 @ 52.50	..	45.00 @ 49.00
<b>LARD, Refined:</b>			
Tierces	20.00 @ 21.00	..	21.00 @ 22.50
50 lb. cartons & cans	20.50 @ 21.50	20.00 @ 22.00	..
1 lb. cartons	20.50 @ 22.00	22.00 @ 23.00	22.00 @ 23.00

**THE FOWLER CASING CO. LTD.**

For 30 Years the Largest Independent Distributors of

**QUALITY AMERICAN HOG CASINGS**

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Efseco, London)**SEEDS AND HERBS**

(l.e.l. prices)

	Whole	Ground
Caraway seed	28	32
Comine seed	40	46
Mustard seed, fancy	28	..
Yellow American	30	..
Marjoram, Chilean	22	26 1/2
Origanum, Morocco	22	..
Natural No. 1	35	40
Marjoram, French	56	62
Sage, Dalmatian	..	..
No. 1	1.35	1.45

**CURING MATERIALS**

	Cwt.
Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	8 9.39
Saltpeter, 100-lb. bbls., f.o.b. N.Y.	11.00
Refined, refined gran.	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs., only, paper packed, f.o.b. Chgo.	..
Granulated	\$21.00
Medium	28.00
Rock, bulk, 40 ton car.	11.00
delivered Chicago	..
Sugar—	..
Raw, 96 basis, f.o.b.	..
New Orleans	6.60
Refined standard cane gran.	..
baker's	8.50
Refined standard beet	..
gran., basis	8.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less	8.15
25%	..
Dextrose, per cwt.	..
in paper bags, Chicago	7.44

**Gwaltney's****GENUINE  
Smithfield Ham**

Now available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions.

Famous since 1870

Often Called The World's Finest Ham

**P. D. GWALTNEY, JR. & COMPANY, Inc.**

SMITHFIELD, VA.

**LIQUIDI****SEASONINGS****Garlic and Onion Juices**

Standard strength Garlic and Onion provides a "Flavor Control" that improves your product and cuts your costs. These potent juices assure a uniform, full-bodied, natural flavor the year around. Enhance the sales appeal of your products with Liquid Garlic and Onion Seasonings.

**VEGETABLE JUICES, INC.**

664-666 W. Hubbard St., Chicago 10, Illinois

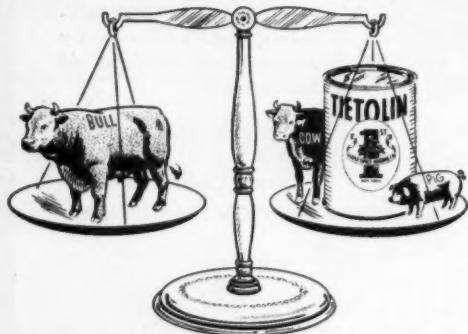
we have all the makings . . .

**Daniels**MANUFACTURING CO.  
Rhineland, Wisconsin

PREFERRED PACKAGING SERVICE

- Printed sheets or rolls
- Transparent glassine
- Showoff glassine
- Superkleer glassine
- Lard pak
- Bacon pak
- Ham pak grease-proof
- Sylvania cellophane
- Special heat-seal paper

# Get all the Binding Qualities of Bullmeat at 26¢ Less a lb.



## Examples of Tietolin's Cost Cutting

<b>1</b>	Reduce your present formula by 10 pounds buliment .....	\$6.60 (approx.)
	Replace with 4 pounds Cowmeat 4 pounds Pork Trimmings 2 pounds Tietolin	4.00 (approx.) 2.60 savings

**YOU SAVE 26¢** on every pound of buliment replaced

You can save even more by using other combinations.  
For example:

<b>2</b>	Reduce your present formula by 10 pounds buliment .....	\$6.60 (approx.)
	Replace with 8 pounds pork trimmings 2 pounds Tietolin	3.00 (approx.) 3.60 savings

**YOU SAVE 36¢** on every pound of buliment replaced

<b>3</b>	Reduce your present formula by 10 pounds buliment .....	\$6.60 (approx.)
	Replace with 5 pounds pork trimmings 3 pounds by-products 2 pounds Tietolin	2.50 (approx.) 4.10 savings

**YOU SAVE 41¢** on every pound of buliment replaced

**There's Only One TIETOLIN and FIRST SPICE  
Makes It**

We also make a complete line of quality seasonings,  
spices and cures.

**FIRST SPICE**  
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WOrth 4-5682

Every day, more and more top sausage makers are cutting costs by adding **TIETOLIN**, the perfect albumin binder, to cowmeat, beef and pork trimmings. They get all the binding qualities of costly bullmeat and save more than 26¢ a pound! These experts know that **TIETOLIN** preserves the highest standards of quality in their product. It effectively prevents fat separation, reduces loss by shrinkage, eliminates air pockets, absorbs and holds moisture. **TIETOLIN** contains no cereals, gums or starches. **TIETOLIN** is fully approved for use in Federal inspected plants. No wonder **TIETOLIN** is preferred by sausage makers from Maine to California, from Sweden to Australia. Once you try it you will prefer it too. Ask our salesman to call or send for a sample drum or Leaflet P-51.



## May Cold Storage Stocks Diminish As Seasonal Decline Continues

OUT-OF-STORAGE movement of meat and meat products continued during May, according to a report by the U. S. Department of Agriculture. Canned meat and lamb and mutton stocks were the only commodities which

the month, falling 31,057,000 lbs. End-of-the-month holdings were 121,999,000 lbs. more than last year and 54,853,000 lbs. above the five-year average for the date.

Beef holdings dropped 11,402,000 lbs.

### U. S. COLD STORAGE STOCKS MAY 31

	May 31 <sup>1</sup> 1951 pounds	June 1 1950 pounds	Apr. 30 1951 pounds	May 31 1945-49 pounds
Beef frozen	91,287,000	63,981,000	100,976,000	90,466,000
Beef, in cure, cured and smoked	8,445,000	9,373,000	10,158,000	8,792,000
Total beef	99,732,000	73,354,000	111,134,000	99,258,000
Pork, frozen	382,525,000	271,734,000	415,834,000	244,915,000
Pork, dry salt in cure, cured	56,303,000	44,727,000	56,396,000	51,461,000
Pork, all other in cure, cured & smoked	173,152,000	173,520,000	170,807,000	160,751,000
Total pork	611,980,000	489,981,000	643,037,000	457,127,000
Lamb and mutton	5,238,000	7,218,000	5,221,000	8,439,000
Veal	6,122,000	5,554,000	7,013,000	5,922,000
All edible offal, frozen and cured	49,676,000	45,124,000	50,000,000	51,595,000
Canned meat and meat products	46,244,000	36,802,000	43,897,000	38,000,000
Sausage room products	15,028,000	12,059,000	13,592,000	15,087,000
Lard <sup>2</sup>	65,771,000	126,766,000	74,086,000	117,412,000
Rendered pork fat <sup>2</sup>	2,703,000	1,913,000	2,147,000	2,413,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. <sup>1</sup>Preliminary figures. <sup>2</sup>Not included in the above figures are the following government-held stocks outside of the processors' hands as of May 31: Lard and rendered pork fat, 675,000 lbs.

showed slight gains. Total meat holdings fell to 833,904,000 lbs. in May compared with 876,597,000 lbs. held a month earlier. However, the May 31 total was greater than the 671,649,000 lbs. held on the same date a year earlier and the 817,264,000-lb. five-year average for the date.

Pork stocks were decreased during

in May, declining to 99,732,000 lbs. at the end of the month. Current stocks were 26,378,000 lbs. more than a year earlier and only 474,000 lbs. above the 1945-49 average for the month.

Lamb and mutton stocks were increased 17,000 lbs. from the preceding month but were 980,000 lbs. less than a year earlier; veal dropped 1,001,000

lbs. from April and 542,000 lbs. below the same period in 1950. Edible offal dropped 1,033,000 lbs. beneath a month earlier but was 3,969,000 lbs. more than a year ago. May 31 holdings for all three of these items were below the 1945-49 average for the date.

Canned meat inventories were increased 2,347,000 lbs., bringing the May 31 totals to 46,244,000 lbs. These holdings were 9,442,000 lbs. more than year-earlier stocks and 12,068,000 lbs. more than average. The May decrease in sausage holdings totaled only 564,000 lbs. This drop placed inventories above last year's 12,039,000 lbs. but were 59,000 lbs. less than the average for the month.

There were 8,915,000 lbs. of lard taken out of stock during the month. As a result, May 31 stocks fell to 60,995,000 lbs. under the previous year's total and 51,641,000 lbs. less than the average. Rendered pork fat holdings were 556,000 lbs. greater than the amount held a month earlier and 290,000 lbs. from the average.

### Canned Poultry Output Up

April poultry canning operations totaled 16,382,000 lbs., the second largest on record for the month, according to the Bureau of Agricultural Economics. This quantity was 53 per cent larger than the amount canned during April last year and 42 per cent larger than the 1945-49 average for the month.

**HAIR OUT by the ROOTS**

**OLD**

**LIKE Magic** with a Patent Pending

**TRY IT AT OUR RISK!**  
Old Baldy is Sold with an Ironclad Guarantee

**Its Magic** the way OLD BALDY forces its way right down along the roots of hog hairs and bristles, loosening the entire hair shaft. Scraping removes every trace. No stubble is left.

**Its Magic** the way OLD BALDY produces a beautifully finished carcass, clean, but not slimy. Easy on human hands.

**Its Magic** the way OLD BALDY cuts scraping time in half, whether by hand or machine.

**Its Magic** the way OLD BALDY kills germs and odors. It dissolves clotted blood and scurf. Assures truly clean dehairing.

**BALDY**  
**HOG SCALD**

**ORDER TODAY**  
Satisfaction or Your Money Back  
10-lb. carton, per lb.....5c  
50-lb. drum, per lb.....32c  
100-lb. drum, per lb.....30c  
300-lb. barrel, per lb.....26c  
Contract Prices on Larger Quantities

**KOCH**

SUPPLIES  
20th & McGee  
Kansas City, Mo.



**6 SIZES**  
**2 TO 30 TON CAPACITY**

Plain or  
Roller Bearing



- GRIND FINELY . . .
- UNIFORMLY . . .
- SPEED PRODUCTION . . .

FATS reduced to a fine, uniform size make the rendering process easier . . . cooking more thorough and efficient. Rendering in turn becomes more profitable because of power, steam and labor savings. Diamond's patented Double Anvil feature means additional cutting surface . . . overhead feed makes choking impossible. WRITE for Bulletin H-50—learn how to speed up your rendering process.

Your Distributor in The Chicago Area

**THE GLOBE COMPANY**

**DIAMOND IRON WORKS, INC.**  
AND THE MAHR MANUFACTURING CO. DIV.

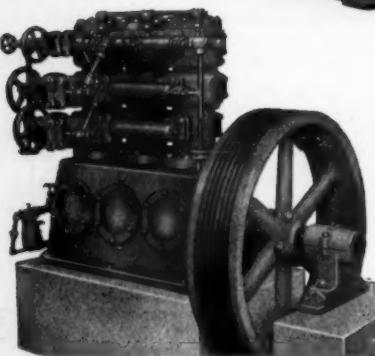
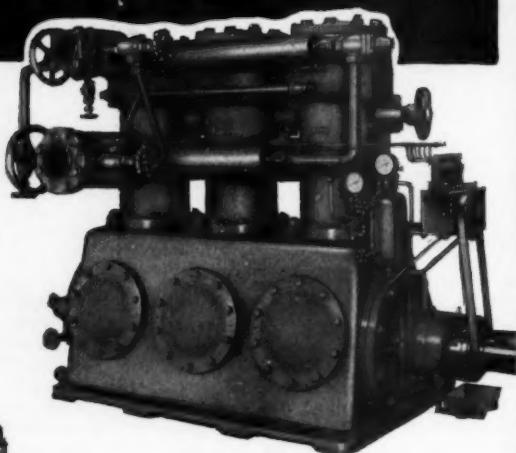
1724 N. 2nd STREET, MINNEAPOLIS 11, MINN.

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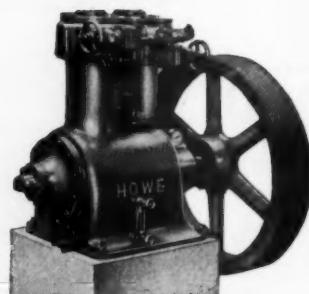
*it's All in knowing*

## HOWE

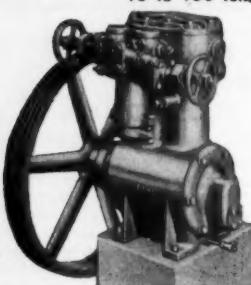
**STANDARD AMMONIA**  
**COMPRESSORS**, sizes to  
 150 tons, are designed  
 from 39 years of special-  
 ization. They keep prod-  
 ucts at profit-quality peak  
 by exact temperature and  
 humidity control.



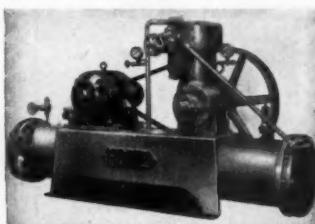
**MULTIPLE-EFFECT COMPRESSOR**  
 15 to 150 tons



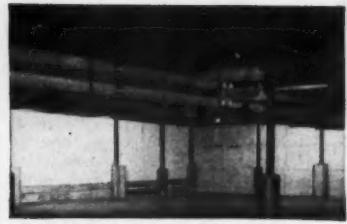
**MODEL G COMPRESSOR**  
 10 to 20 tons



**MODEL A COMPRESSOR**  
 2 to 8 tons



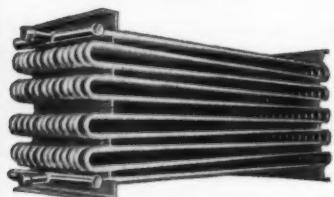
**AMMONIA COMPACT UNITS**



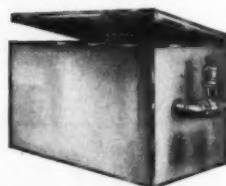
**HOWE POLAR CIRCLE COILS**



**FIN COILS**



**PIPE COILS**



**ICE BUILDER TANKS**



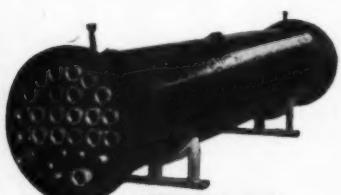
**UNIT COOLERS**



**RAPID FREEZE  
UNIT COOLER**



**ACCUMULATORS, OIL  
TRAPS AND RECEIVERS**



**SHELL AND TUBE  
CONDENSERS AND COOLERS**

**HOWE ICE MACHINE CO.**

2823 MONTROSE AVE., CHICAGO 18, CABLE: HIMCO, CHICAGO

DISTRIBUTORS IN PRINCIPAL CITIES

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F. O. B. CHICAGO OR

##### CHICAGO BASIS

THURSDAY, JUNE 14, 1951

##### REGULAR HAMS

Fresh or F.F.A.

8-10 ..... 48½n

10-12 ..... 48½n

12-14 ..... 48n

14-16 ..... 48n

##### BOILING HAMS

Fresh or F.F.A.

10-18 ..... 46n

18-20 ..... 44½n

20-22 ..... 43½n

##### SKINNED HAMS

Fresh or F.F.A.

10-12 ..... 51

12-14 ..... 50½@50% 50½@50%n

14-16 ..... 50½@50% 50½@50%n

16-18 ..... 49

18-20 ..... 47

20-22 ..... 45%

22-24 ..... 45½@45% 45½@45%n

24-26 ..... 45½@45% 45½@45%n

25-30 ..... 44n

25/up, No. 2's

inc. ..... 43

##### OTHER D. S. MEATS

Fresh or Frozen

Reg. plates ..... 17n

Clear plates ..... 14n

Square jowls ..... 17½n

Jowl butts ..... 15½@15%

S. P. jowls ..... 15½

#### PICNICS

Fresh or F.F.A. S. P.

4-6 ..... 37@37½

4-8 range ..... 36½n

6-8 ..... 36½

8-10 ..... 35½@36

10-12 ..... 35½@36

12-14 ..... 35½@36

8/up, No. 2's

inc. ..... 35½@36

#### BELLIES

Fresh or Frozen Cured

6-8 ..... 85

8-10 ..... 84@34½ 35½@36n

10-12 ..... 83½@34 35@35½n

12-14 ..... 83@33½ 34½@35n

14-16 ..... 80

16-18 ..... 78½

18-20 ..... 74½

#### GR. AMN. BELLIES

D. S. BELLIES

6-8 ..... 13n

8-10 ..... 13n

10-12 ..... 13½n

12-14 ..... 13½n

14-16 ..... 14n

16-18 ..... 14n

18-20 ..... 14n

20-25 ..... 14n

inc. ..... 14

#### FAT BACKS

Green or Frozen Cured

18-20 ..... 22½@23

20-25 ..... 21@21½

25-30 ..... 21@21½

30-35 ..... 19½

35-40 ..... 19

40-50 ..... 18

17½

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inc. ..... 18

17½

18-20 ..... 18

20-25 ..... 18



### YOU NEED A HOLE IN YOUR FLOOR... ...LIKE A HOLE IN YOUR HEAD

...and that good American logic beats anything Confucius ever said. We know, Cleve-O-Cement will take care of the floors. It is used in thousands of food and meat plants the world over. Anyone can apply it. Dries overnight flint hard. Waterproof, slipproof, crumble proof. Resists cold, grease, steam and most acids. Developed especially for dairies, packing plants, bottling plants and wherever a damp, cold floor exists.

Send for illustrated bulletin.

**THE MIDLAND PAINT & VARNISH CO.**  
9119 RENO AVE. • CLEVELAND 5, OHIO

## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

June 13, 1951	
Per lb.	
City	
Prime, 800 lbs./down	58.7
Choice, 800 lbs./down	56.7
Good	54.7
Cow, commercial	49.7
Cow, utility	44.7

### BEEF CUTS

(Ceiling base prices)

Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.8
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	95.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

For permissible additions to ceiling base prices, see CPR 24.

### FANCY MEATS

(i.e.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	101/2*
Beef livers, selected	821/2*
Beef livers, selected, kosher	821/2*
Oxtails, over 1/2 lb.	271/2*

\*Ceiling base prices.

### LAMBS

(i.e.l. prices)

Prime lambs	59	61	63
Choice lambs	59	67	63
Hindquarters, prime & ch.	68	67	75

Western

Prime, all wts.	56	61	63
Choice, all wts.	56	61	63
Good, all wts.	56	61	63

### BUTCHERS' FAT

(i.e.l. prices)

Shop fat	51/2
Breast fat	7
Edible suet	7
Inedible suet	7

For permissible additions to ceiling base prices, see CPR 24.

### CANADIAN OLEO OUTPUT IN MAY

May production of margarine in Canada dropped to 7,733,000 lbs. from the April total of 9,540,000 lbs., according to the Dominion Bureau of Statistics. The May total was also below the 8,019,000-lb. output in the same month of the previous year.

Cumulative totals for the first five months of this year in comparison with the same period last year were 47,499,000 lbs. and 42,922,000 lbs., for the two periods, respectively.

## ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.  
Chicago Office, 332 S. Michigan Ave.



# BY-PRODUCTS....FATS AND OILS

## TALLOWS AND GREASES

Thursday, June 14, 1951

With all large domestic consumers continuing inactive in the market and export business practically at a standstill, inventories of tallow and greases in the hands of producers increased this week. The lack of interest depressed the market further and only a few scattered sales of materials, mostly truck lots, worked out at lower prices.

Quotations, loose, f.o.b. producers' plants, Thursday were:

**TALLOWS:** Edible tallow, 14½@ 15c; fancy, 13½@14c; choice, 13½@ 13½c; prime, 13½@13½c; special, 12@12½c; No. 1, 10½@11c; No. 3, 9½@9½c, and No. 2, 8½@8½c, all nominal.

**GREASES:** Choice white grease, 12½@13c; A-white, 12½@12½c; B-white, 11@11½c; yellow, 9½@9½c; house, 8½, and brown 8½@8½c; all nominal.

## BELGIAN OIL SITUATION

Belgian crude oil production during 1950 was estimated at 164,724,000 lbs., according to the Office of Foreign Agricultural Relations. Refined oil output was 160,528,000 lbs.; hydrogenated oil, 45,312,000 lbs. and acid oil production 21,408,000 lbs. in the year. No figures were available of previous year's production for comparison. Margarine output dropped slightly to 143,570,000 lbs. while lard output rose to 22,540,000 lbs.—the largest production since the war and above the prewar average of 21,660,000 lbs. Net imports of vegetable oilseeds and oil totaled 134,000,000 lbs. consisting largely of flaxseed, soybeans, copra and peanuts. Nearly half of the 75,088,000 lbs. of vegetable oils exported by Belgium in 1950 were shipped to Western Germany.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, June 14, 1951)

### Blood

Underground, per unit of ammonia.....	Unit Ammonia
	*\$7.00b

### Digester Feed Tankage Materials

Wet rendered, underground, loose	Low test	*\$7.50@7.75n
High test		*7.25@7.50
Liquid stick tank cars		3.25

### Packinghouse Feeds

50% meat and bone scraps, bagged.....	Carlots, per ton	\$105.00
50% meat and bone scraps, bulk.....		105.00
55% meat and bone scraps, bulk.....		110.00
60% digester tankage, bulk.....		100.00@105.00
60% digester tankage, bagged.....		110.00
80% blood meal, bagged.....		160.00
90% standard steamed bone meal, bagged.....		77.50

### Fertilizer Materials

High grade tankage, ground, per unit ammonia.....	Per unit ammonia	\$7.50
Hoof meal, per unit ammonia.....		7.50

### Dry Rendered Tankage

Cake.....	Per unit Protein	*\$1.75@1.80
Examiner.....		*1.75@1.80

### Gelatine and Glue Stocks

Calf trimmings (limed).....	Per cwt.	\$2.50
Hide trimmings (green, salted).....		1.75@ 2.00
Cattle jaws, skulls and knuckles, per ton.....		50.00@55.00
Pig skin scraps and trimmings, per lb. ....		9½

### Animal Hair

Winter coil dried, per ton.....	\$115.00@120.00
Summer coil dried, per ton.....	*90.00@ 95.00
Cattle switches, per piece.....	6@6½
Winter processed, gray, lb. ....	13½@14½
Summer processed, gray, lb. ....	9@10

b—bid. n—nominal.  
\*Quoted delivered basis.

## EASTERN BY-PRODUCTS MARKET

New York, June 14, 1951.

Dried blood was quoted Thursday at \$7@7.75 per unit of ammonia. Low test wet rendered tankage moved at \$7.75 nominal per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.60 per protein unit.

**For CRACKLINGS, BONES  
DRIED BLOOD, TANKAGE  
and other BY-PRODUCTS**

Founded 1834



**STEDMAN  
2-STAGE GRINDERS**

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

**STEDMAN FOUNDRY & MACHINE COMPANY, INC.**  
Subsidiary of United Engineering and Foundry Company  
General Office & Works: AURORA, INDIANA

nominal for Valley and Southeast. Cottonseed oil futures quotations at New York were reported as follows:

MONDAY, JUNE 11, 1951

	Open	High	Low	Close	Fr.
July	19.90	19.95	19.60	19.65	20.00
Sept.	18.00	18.15	17.60	17.65	18.20
Oct.	17.70	17.75	16.75	16.65	17.24
Dec.	17.95	17.15	16.60	16.55	17.00
Jan.	16.90	16.90	16.75	16.55	17.00
Mar.	17.05	17.05	16.60	16.60	17.00
May	16.95	16.95	16.50	16.50	16.80
July ('52)	16.60	16.00	16.00	16.25	16.00
Sept. ('52)	16.00	16.00	16.00	15.75	16.00

Sales: 751 lots.

TUESDAY, JUNE 12, 1951

	Open	High	Low	Close	Fr.
July	18.70	19.76	19.50	19.60	19.68
Sept.	17.70	18.04	17.55	17.90	17.65
Oct.	16.75	17.10	16.65	17.07	16.68
Dec.	16.71	16.95	16.56	16.88	16.64
Jan.	16.65	16.75	16.75	16.80	16.55
Mar.	16.70	16.94	16.53	16.90	17.00
May	16.50	16.30	16.50	16.81	16.50
July ('52)	16.30	16.45	16.45	16.75	16.25
Sept. ('52)	15.80	16.40	16.40	16.40	15.75

Sales: 710 lots.

WEDNESDAY, JUNE 13, 1951

	Open	High	Low	Close	Fr.
July	10.57	10.70	10.39	10.39	10.60
Sept.	10.02	10.15	10.00	10.14	10.00
Oct.	17.04	17.15	16.85	16.85	17.07
Dec.	16.91	17.03	16.73	16.75	16.88
Jan.	16.85	16.85	16.65	16.80	16.80
Mar.	16.94	17.05	16.80	16.73	16.90
May	16.70	16.98	16.73	16.60	16.81
July ('52)	16.50	16.50	16.50	16.50	16.75
Sept. ('52)	15.76	15.76	15.80	15.80	16.40

Sales: 419 lots.

THURSDAY, JUNE 14, 1951

	Open	High	Low	Close	Fr.
July	19.36	19.37	18.75	19.25	19.39
Sept.	18.80	19.73	17.62	17.90	17.94
Oct.	16.70	16.89	16.62	16.86	16.85
Dec.	16.85	16.78	16.55	16.74	16.75
Jan.	16.55	16.55	16.50	16.55	16.55
Mar.	16.60	16.80	16.63	16.80	16.73
May	16.50	16.50	16.50	16.75	16.60
July ('52)	16.25	15.80	16.20	16.20	15.80
Sept. ('52)	15.80	15.80	15.80	15.80	15.80

Sales: 400 lots.

CORN OIL: A sale at 16 1/2c on Wed-

nnesday was 1 1/2c under the asking price on the same day in the previous week.

PEANUT OIL: The market was around 17 1/2c although sellers were asking 1 1/2c more.

COCONUT OIL: The market on the Pacific Coast appeared to be around the 13c level.

SOYBEAN OIL: The midweek market was 16% at 17c, or off nearly 1/4c from a week earlier.

### VEGETABLE OILS PRODUCTION

April, 1951, factory production of vegetable oils, in pounds, (with corresponding March figures in parentheses): Cottonseed, crude, 55,036,000 (77,628,000), refined, 65,744,000 (95,400,000); peanut, crude, 18,137,000 (21,514,000), refined, 12,322,000 (15,786,000); corn, crude, 20,183,000 (22,486,000), refined, 17,868,000 (23,297,000); soybean, crude, 211,915,000 (240,426,000), refined, 180,217,000 (201,472,000); coconut, crude, 42,026,000 (48,080,000), refined, 28,277,000 (31,844,000).

Factory consumption of vegetable oils during the month was: Cottonseed, crude, 71,394,000 (104,765,000), refined, 62,876,000 (76,811,000); peanut, crude, 12,858,000 (16,443,000), refined, 6,995,000 (7,976,000); corn, crude, 19,415,000 (25,182,000), refined, 16,239,000 (19,758,000); soybean, crude, 192,776,000 (214,626,000), refined, 140,655,000 (165,942,000); coconut, crude, 48,214,000

(56,197,000), refined, 27,626,000 (27,784,000).

April 30, 1951, factory and warehouse stocks, compared with March 31, were as follows: Cottonseed, crude, 48,528,000 (60,610,000), refined, 231,652,000 (226,525,000); peanut, crude, 19,822,000 (19,424,000), refined, 27,647,000 (23,647,000); corn, crude, 14,898,000 (12,806,000), refined, 7,810,000 (6,730,000); soybean, crude, 119,259,000 (130,692,000), refined, 129,343,000 (95,790,000); coconut, crude, 100,526,000 (103,572,000), refined, 10,239,000 (12,813,000).

### VEGETABLE OILS

Wednesday, June 13, 1951

Crude cottonseed oil, carloads, f.o.b. mills	17n
Valley	17n
Southeast	17n
West	17n
Corn oil, carloads, f.o.b. mills	17n
Soybean oil, Decatur	17n
Peanut oil, f.o.b. Southern Mills	17 1/2n
Coconut oil, Pacific Coast	13 1/2n
Cottonseed foot	13 1/2n
Midwest and West Coast	3 1/2n @ 3 1/2n
East	3 1/2n @ 3 1/2n

n—asked. n—nominal.

### OLEOMARGARINE

Wednesday, June 13, 1951

White domestic vegetable	23
White animal fat	33
Milk churned pastry	30 @ 31
Water churned pastry	29 @ 30

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Self-  
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ness that have been noticeable in No. 1, 2 and 3 shearlings for the last few weeks, finally developed to the point that in trading this week, packers were forced to make rather substantial price concessions. This varied of course, with the different individual ceilings but in all trading No. 1 shearlings sold lower. Clips remain very scarce and although the market was probably a shade easier, there was no trading to substantiate a lower price quotation.

Volume of trade was fairly good during the week and the best in some time. Several cars No. 1 shearlings, from different directions, sold \$5.50. In both mixed and straight cars, No. 2 shearlings sold \$3.50 and 3's sold \$1.80@2.25 range. Pickled skins were steady at individual ceilings, while dry pelts were somewhat easier and were quoted 50@52c, nominal basis.

#### N. Y. HIDE FUTURES

MONDAY, JUNE 11, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	29.50a	29.50a	28.50a	28.50a

Sales: None

TUESDAY, JUNE 12, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	29.50a	29.50a	28.50a	28.50a

Sales: None

WEDNESDAY, JUNE 13, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	29.50a	29.50a	28.50a	28.50a

Sales: None

THURSDAY, JUNE 14, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	29.50a	29.50a	28.50a	28.50a

Sales: None

FRIDAY, JUNE 15, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	29.50a	29.50a	28.50a	28.50a

a—asked. b—bid. n—nominal.

#### OPS Amends CPR 6

OPS has issued Amendment 8 to the tallow and grease ceiling price order (CPR 6) which permits certain government agencies to use an optional method of determining their ceiling price for the sale of waste fat and bones. If they desire, they may adopt the prices of their most closely competitive seller. According to OPS, this amendment will remove the inequities caused by the long-term contracts of some agencies. It became effective June 11.

OPS has also issued Amendment 9 to CPR 6 to clarify the term "oil-bearing raw materials and animal waste fat" as defined in CPR 6. The new definition of the term makes it clear that it refers to all sales of those materials which are principally used in the rendering of inedible tallow and greases. The reference to "bones" is amended to read: "bones, other than packer steamed dry bones, prairie bones or dry imported bones." The effective date is June 16.

For good men and equipment, see the classified section.

## WEEK'S CLOSING MARKETS

### CHICAGO PROVISION STOCKS

Chicago provision stocks on June 15 were as follows:

	June 15,	May 31,	June 15,
	'51, lbs.	'51, lbs.	'50, lbs.
P.S. lard (a)	17,286,732	17,200,089	65,424,634
P.S. lard (b)	2,763,200	2,471,000	2,235,000
Dry rendered lard (a)	770,828	1,021,800	5,128,061
Dry rendered lard (b)	803,700	804,000	
Other lard	5,701,061	5,240,276	5,498,204
TOTAL LARD	27,305,521	26,746,053	78,304,499
D.S. cl. bellies (contract)	205,400	93,000	147,300
D.S. cl. bellies (other)	6,846,584	7,102,881	4,796,544
TOTAL D.S. CL. BELLIES	7,051,984	7,105,881	4,943,844

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.

### FRIDAY'S CLOSINGS

#### Provisions

The live hog top at Chicago was \$23.25; the average, \$21.70. Provision prices were quoted as follows: Under 12 pork loins, 47@47½; 10/14 green skinned hams, 50½@51; Boston butts, 45; 16/down pork shoulders, 38@38½; 3/down spareribs, 37@37½; 8/12 fat backs, 13@13½; regular pork trimmings, 25@27; 18/20 DS bellies, 23 nominal; 4/6 green picnics, 37½; 8/up green picnics, 36@36½.

P.S. loose lard was quoted at 16.30 asked and P.S. lard in tierces at 14.75 nominal.

#### Cottonseed Oil

Closing futures quotations at New York were: July 20.00-10; Sept. 18.38-40; Oct. 17.21-22; Dec. 17.03; Jan. 16.95 bid, 17.10 asked; Mar. 17.01 and May 16.80 bid, 16.90 asked. Sales totaled 461 lots.

### CHICAGO PROV. SHIPMENTS

Provisions shipments by rail from Chicago, week ending June 9, were reported as follows:

	Week June 9	Previous Week	Cor. Week 1950
Cured meats, pounds	23,243,000	12,577,000	20,547,000
Fresh meats, pounds	21,666,000	19,080,000	37,038,000
Lard, pounds	5,302,000	4,905,000	3,544,000

### CUSTOM BUTCHERS SMALL PACKERS

#### The ITTEL

##### LOW COST HOG DEHAIRER

gives you Big Plant Efficiency

The ITTEL has a 1 1/2 HP motor—dehairs any size hog, up to 20 per hour. Requires small space, no training. Dehairer, Scalding Tank, Gambrelling Table may be purchased separately. Ask your dealer, or write for illustrated folder.

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# LIVESTOCK MARKETS

Weekly Review

## May Cattle, Calf and Sheep Kill Falls Below 5-Yr. Average

With the exception of hogs, slaughter in all classes of livestock during May declined in comparison with the same month a year ago, according to a report by the U. S. Department of Agriculture. Cattle slaughter dropped to its lowest level for the month since 1948 and calf kill was the smallest since 1946. Excluding the war years of 1943 and 1944, the May hog kill was the largest for the month on record. May sheep and lamb slaughter continued on the decline with the kill in the month falling to its lowest recorded level since 1917.

Although the 985,509 cattle slaughtered during May was 10 per cent above a month earlier and slightly below the 1946-50 average, cattle kill fell 8 per cent below the year-earlier total for the month. The cumulative cattle kill for the first five months of 1950 was 4,892,000 head, 5 per cent below last year and 6 per cent below the five-year average.

A total of 414,100 calves slaughtered in May rose 2 per cent over April, but slumped 17 per cent under the year before and 19 per cent below the average for the month. The 2,074,777 calves slaughtered during the first five months this year dropped 16 per cent beneath the corresponding 1950 total and 21 per cent under the five-year average.

Despite a drop of 1 per cent below a month earlier, May hog kill totaling 4,952,493 head soared 14 per cent over the previous year and 26 per cent above the 1946-50 average. January-May slaughter of 25,801,321 hogs this year was 9 per cent above a year ago and 21 per cent above the five-year average.

Sheep and lamb slaughter totaled

657,235 head in May, showing a slight gain over April but dropping 30 per

### FEDERALLY INSPECTED SLAUGHTER

#### CATTLE

	1951	1950
January	1,159,942	1,102,515
February	887,435	938,975
March	964,616	1,081,365
April	894,485	939,080
May	985,509	1,075,370
June	1,065,815	
July	1,070,104	
August	1,183,844	
September	1,185,803	
October	1,169,431	
November	1,150,857	
December	1,109,693	

#### CALVES

	1951	1950
January	482,247	405,086
February	374,435	443,225
March	447,353	585,673
April	405,642	403,936
May	414,100	496,445
June	484,798	
July	442,721	
August	484,247	
September	484,247	
October	515,199	
November	504,875	
December	445,262	

#### HOGS

	1951	1950
January	6,584,153	5,844,251
February	4,159,167	4,191,117
March	5,116,758	5,019,620
April	4,988,756	4,316,281
May	4,982,493	4,291,114
June	4,154,180	
July	3,314,489	
August	3,625,541	
September	4,187,316	
October	5,101,844	
November	6,144,076	
December	6,777,201	

#### SHEEP AND LAMBS

	1951	1950
January	1,067,817	1,077,418
February	739,863	863,062
March	739,062	938,530
April	656,862	833,862
May	657,235	941,304
June	1,018,648	
July	969,738	
August	1,062,688	
September	1,062,688	
October	1,080,588	
November	989,295	
December	918,074	

#### YEAR TO DATE

	1951	1950
Cattle	4,892,000	5,157,474
Calves	2,074,777	2,484,365
Hogs	25,801,321	23,709,683
Sheep	3,849,829	4,653,884

cent below May 1950 and 39 per cent under the five-year average for the period. The 3,849,829 sheep and lambs slaughtered during the first five months this year dropped 17 per cent under a year ago and 37 per cent below the average.

Livestock slaughter under federal inspection during May, 1951, by stations, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	30,700	38,694	201,327	146,921
Baltimore, Phila.	21,276	5,130	129,488	3,101
<b>NORTH CENTRAL</b>				
Cinci., Cleve., Indpls.	38,006	10,973	304,686	12,308
Chicago, Elburn	95,317	23,208	349,316	21,358
St. Paul, Wis. Group <sup>2</sup>	96,804	101,356	384,146	11,940
St. Louis area <sup>3</sup>	39,333	30,442	340,563	14,853
Sioux City	42,158	114	103,304	10,689
Omaha	93,245	1,752	228,493	35,050
Kansas City	48,312	7,611	152,203	29,286
Iowa and S. Minn. <sup>3</sup>	59,535	12,812	858,941	44,649
<b>SOUTHEAST<sup>4</sup></b>	13,092	9,069	83,573	23
<b>S. CENTRAL WEST<sup>5</sup></b>	65,100	8,581	270,335	90,411
<b>ROCKY MOUNTAIN</b>	40,335	1,502	62,784	26,897
<b>PACIFIC<sup>6</sup></b>	75,127	10,607	130,106	112,734
Total 32 centers	758,348	261,842	3,590,265	560,232
All other stations	227,161	152,258	1,353,228	97,006
Grand Total— May	985,500	414,100	4,052,403	657,235
Grand Total— Apr.	894,485	405,642	4,088,750	656,862
Av. May 5-yr. (1946-50)	983,444	508,903	3,920,516	1,081,810
Total 32 Jan.-May	4,802,000	2,074,777	25,801,321	3,849,820
5-yr.av. (Jan.-May) (1946-50)	5,202,380	2,623,588	21,278,100	1,104,801

Other animals slaughtered during May 1951: Horses 29,001, goats 3,618; May 1950: Horses 21,507, goats 1,525.

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Wisconsin. <sup>2</sup>Includes Elgin, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colorado, Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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- 
- OLEOMARGARINE  
WRAPPERS
- 
- VEGETABLE  
SHORTENING  
CARTON LINERS
- 
- CELERY WRAPPERS
- 
- FISH FILLET WRAPPERS  
& INSERTS
- 
- MEAT WRAPPERS
- 
- LINERS FOR MEAT TINS
- 
- POULTRY WRAPPERS
- 
- CHEESE WRAPPERS
- 
- TAMALE WRAPPERS
- 
- MANY OTHERS

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 13, were reported by the Production and Marketing Administration as follows:

### HOGS: (Quotations based on hard hogs)

St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

#### BARROWS & GILTS:

Good & Choice:					
120-140 lbs.	... \$19.00-20.50	\$15.00-19.00	\$	\$	\$
140-160 lbs.	... 20.50-21.50	18.50-21.25	20.00-21.25	20.00-21.50	
160-180 lbs.	... 21.50-22.50	21.00-22.25	20.75-22.00	21.25-22.25	
180-200 lbs.	... 22.25-23.50	22.00-22.60	21.75-22.25	22.25-22.75	22.75-22.85
200-220 lbs.	... 22.50-24.50	22.25-23.65	22.25-23.35	22.25-22.75	22.75-22.85
220-240 lbs.	... 23.00-24.50	22.50-23.65	22.50-23.35	22.50-22.75	22.75-22.85
240-270 lbs.	... 24.00-26.00	23.50-24.25	24.00-25.00	23.50-24.25	24.00-25.00
260-300 lbs.	... 26.00-27.25	25.75-26.25	26.00-27.00	26.00-27.25	
270-300 lbs.	... 25.50-27.25	25.25-26.25	25.75-26.25	25.25-26.25	26.00-27.25
300-330 lbs.	... 26.00-27.50	26.00-27.25	26.00-27.25	26.00-27.25	26.00-27.25
330-360 lbs.	... 26.50-27.75	26.25-27.50	26.25-27.50	26.25-27.50	26.25-27.50
360-400 lbs.	... 27.00-28.75	26.25-27.75	26.25-27.75	26.25-27.75	26.25-27.75
Medium:					
160-220 lbs.	... 20.00-22.15	19.75-21.50	20.75-21.75	19.50-22.25	

#### BOWS:

Good & Choice:					
270-300 lbs.	... 20.00 only	20.25-20.75	19.25-19.75	20.50-21.00	20.00-20.75
300-330 lbs.	... 20.00 only	20.25-20.50	19.25-19.75	20.50-21.00	20.00-20.75
330-360 lbs.	... 19.75-20.00	19.75-20.25	19.00-19.50	20.25-20.75	20.00-20.75
360-400 lbs.	... 19.00-19.75	19.25-20.00	18.75-19.25	19.50-20.25	20.00-20.75
Good:					
400-450 lbs.	... 18.75-19.25	18.75-19.50	18.25-19.00	19.00-20.00	18.50-20.25
450-550 lbs.	... 18.00-19.00	18.00-19.00	18.00-18.50	18.25-19.25	18.50-20.25
Medium:					
250-500 lbs.	... 17.25-19.50	17.50-19.50	17.50-19.25	17.75-20.75	

#### SLAUGHTER CATTLE AND CALVES:

##### STEERS:

Prime:					
700-900 lbs.	... 36.00-37.50	36.00-37.75	35.75-37.25	35.50-37.00	35.50-36.50
900-1100 lbs.	... 36.50-38.00	36.50-38.50	36.00-37.75	36.00-37.75	35.75-37.00
1100-1300 lbs.	... 36.50-38.00	37.00-38.75	36.50-38.00	36.50-38.00	36.00-37.50
1300-1500 lbs.	... 37.00-38.50	37.25-38.75	36.75-38.00	36.50-38.00	36.50-37.50
Choice:					
700-900 lbs.	... 34.50-36.00	34.00-36.50	33.75-36.00	33.50-36.00	34.00-35.75
900-1100 lbs.	... 34.75-36.50	34.25-37.00	34.00-36.50	33.50-36.50	34.25-36.00
1100-1300 lbs.	... 35.00-36.50	34.50-37.25	34.00-36.75	33.50-36.50	34.50-36.50
1300-1500 lbs.	... 35.00-37.00	34.75-37.25	34.25-36.75	33.75-36.50	35.00-36.50
Good:					
700-900 lbs.	... 32.00-34.50	32.00-34.25	31.00-33.75	30.00-33.50	31.00-34.00
900-1100 lbs.	... 32.75-34.00	32.25-34.50	31.25-34.00	30.00-33.50	31.50-34.50
1100-1300 lbs.	... 33.00-35.00	32.50-34.75	31.50-34.00	30.00-33.50	31.50-35.00
Commercial:					
all wts.	... 28.50-32.75	29.00-32.50	27.50-31.50	27.00-30.00	27.00-31.50
Utility, all wts.	... 26.50-28.50	26.50-29.00	24.50-27.50	25.00-27.00	24.00-27.00
HEIFERS:					
Prime:					
600-800 lbs.	... 36.00-37.50	35.75-37.25	35.00-36.50	35.00-36.25	35.00-36.00
800-1000 lbs.	... 36.50-37.50	36.75-38.25	35.25-37.00	35.00-36.25	35.50-36.50
Choice:					
600-800 lbs.	... 34.25-36.00	33.75-36.75	33.25-35.25	32.50-35.00	33.00-35.00
800-1000 lbs.	... 34.75-36.50	34.00-36.75	33.50-35.25	32.50-35.00	33.50-35.50
Good:					
500-700 lbs.	... 31.50-34.25	31.75-34.00	30.75-33.50	30.00-32.50	31.00-33.00
700-900 lbs.	... 32.00-34.75	32.00-34.00	30.75-33.50	30.00-32.50	31.50-33.50
Commercial:					
all wts.	... 28.00-32.00	28.50-32.00	27.00-30.75	26.50-30.00	26.50-31.50
Utility, all wts.	... 25.50-28.00	26.00-28.50	24.00-27.00	24.50-26.50	23.00-26.50
COWS (All Weights):					
Commercial	... 26.00-29.00	27.75-31.00	26.25-28.50	26.50-29.00	26.50-29.50
Utility	... 23.00-26.00	23.25-26.00	23.00-26.25	22.00-26.50	22.00-26.50
Can. & cut.	... 17.50-23.00	19.50-24.00	18.00-23.00	18.00-22.00	17.00-22.50
BULLS (Yrs. Excl.) All Weights:					
Good	... 31.00-32.00				29.00-30.00
Commercial	... 28.00-30.00	30.50-32.00	28.00-30.00	29.00-30.50	28.50-29.50
Utility	... 26.00-28.00	27.00-30.50	26.00-28.00	26.00-28.50	26.50-28.50
Cutter	... 23.00-26.00	24.50-27.00	22.50-26.00	23.00-26.00	22.00-26.50
VEALERS (All Weights):					
Choice & prime	... 37.00-40.00	37.00-39.25	36.00-38.00	35.00-39.00	35.00-39.00
Com'l & good	... 28.00-37.00	33.00-38.00	31.00-36.00	27.00-33.00	28.00-35.00
CALVES (500 Lbs. Down):					
Choice & prime	... 33.00-36.00	33.00-38.50	34.00-37.00	36.00-36.00	32.00-36.00
Com'l & good	... 28.00-33.00	29.00-34.00	30.00-34.00	26.00-30.00	28.00-32.00
Sheep and Lambs:					
SPRING LAMBS:					
Choice & prime	... 33.00-34.00	32.00-33.00	33.00-34.50	33.50-34.50	
Good & choice	... 31.50-33.00	31.00-32.00	31.00-33.00	32.50-33.50	
LAMBS (Shorn) 100 Lbs. Down:					
Choice & prime	... 30.50-32.50	31.00-32.00	30.00-32.00	31.50-32.50	32.00-33.00
Good & choice	... 28.00-31.00	30.00-31.00	28.50-30.00	29.50-32.00	30.00-31.75
EWEs (Shorn):					
Good & choice	... 15.00-17.00		15.00-18.00	15.00-17.50	17.00-18.50
Utility	... 10.00-15.00		9.00-14.50	12.00-15.00	10.00-16.50

<sup>a</sup>Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

<sup>b</sup>Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended June 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS	VEAL CALVES	HOGS <sup>a</sup>	LAMBS
YARDS	Up to 1000 lb.	Good & Choice	Dressed	Handyweights
Toronto	\$33.25	\$37.50	\$35.35	\$45.00
Montreal	\$32.25	\$36.15	\$36.12	-----
Winnipeg	\$32.56	\$35.91	\$32.45	\$36.00
Calgary	\$33.67	\$37.58	\$34.65	\$37.73
Edmonton	\$32.15	\$35.00	\$35.20	\$34.65
Lethbridge	\$31.95	\$34.30	\$34.72	-----
Pr. Albert	\$32.30	\$34.30	\$32.10	\$31.00
Moose Jaw	\$31.50	\$34.50	\$32.10	-----
Saskatoon	\$31.50	\$35.25	\$32.10	-----
Regina	\$30.50	\$35.50	\$32.10	-----
Vancouver	\$32.00	\$36.00	\$35.85	-----

\*Dominion government premiums not included.

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MARKETS  
of steers,  
Canada  
THE Na-  
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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending June 9.

### CATTLE

Week ended Prev. week

Chicago	7,980	15,219	19,547
Kansas City	5,536	10,433	11,814
Omaha <sup>†</sup>	11,316	18,271	19,718
E. St. Louis <sup>†</sup>	5,296	7,555	5,333
St. Joseph <sup>†</sup>	2,386	5,580	6,692
Sioux City <sup>†</sup>	5,888	8,488	8,325
Wichita <sup>†</sup>	1,350	1,977	2,002
New York & Jersey City <sup>†</sup>	6,033	6,215	6,445
Okla. City <sup>†</sup>	1,349	2,181	3,390
Cincinnati <sup>†</sup>	4,273	3,146	3,510
Denver <sup>†</sup>	5,363	7,171	8,069
St. Paul <sup>†</sup>	5,764	9,275	13,006
Milwaukee <sup>†</sup>	1,819	2,421	3,590
Total	62,557	97,041	113,944

### HOGS

Week so far

Chicago	45,962	35,149	36,510
Kansas City	15,899	13,814	11,669
Omaha <sup>†</sup>	45,796	35,433	39,913
E. St. Louis	38,437	32,860	29,359
St. Joseph <sup>†</sup>	30,220	32,863	32,923
Sioux City <sup>†</sup>	24,352	29,874	27,688
Wichita <sup>†</sup>	8,961	7,874	2,902
New York & Jersey City <sup>†</sup>	45,482	41,652	36,743
Okla. City	13,719	11,365	10,748
Cincinnati <sup>†</sup>	13,565	12,316	12,012
Denver <sup>†</sup>	13,490	9,043	13,593
St. Paul <sup>†</sup>	31,520	25,434	32,331
Milwaukee <sup>†</sup>	5,296	5,066	6,010
Total	329,017	294,822	284,081

### SHIPEE

Chicago	2,732	2,366	2,936
Kansas City	2,733	5,872	12,459
Omaha <sup>†</sup>	6,679	6,811	5,895
E. St. Louis	2,337	1,418	6,206
St. Joseph <sup>†</sup>	4,275	2,108	7,052
Sioux City <sup>†</sup>	2,968	1,552	2,658
Wichita <sup>†</sup>	3,419	2,710	2,961
New York & Jersey City <sup>†</sup>	37,584	30,938	33,917
Okla. City	1,972	2,952	5,308
Cincinnati <sup>†</sup>	520	581	1,351
Denver <sup>†</sup>	4,275	2,108	7,052
St. Paul <sup>†</sup>	658	702	1,003
Milwaukee <sup>†</sup>	194	221	286
Total	80,599	60,700	89,596

\*Cattle and calves.

<sup>†</sup>Federally inspected slaughter, including directs.

Stockyards sales for local slaughter.

Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada, week ended June 2:

### CATTLE

Wk. Ended June 2

Western Canada	11,119	10,280
Eastern Canada	13,697	12,570
Total	24,816	22,850

### HOGS

Western Canada	28,614	31,370
Eastern Canada	57,910	58,535
Total	86,524	89,905

### SHIPEE

Western Canada	512	638
Eastern Canada	818	1,598
Total	1,330	2,236

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended June 9:

### Cattle

Calves

Hogs

Salable	177	1,511	1,082	137
Total (incl. directs)	2,622	3,915	21,939	21,869

Previous week:

Salable	186	581	785	33
Total (incl. directs)	3,328	3,812	23,073	17,112

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 7:

### Cattle

Calves

Hogs

Los Angeles	6,800	825	2,500	775
Portland	705	300	1,200	1,515
San Francisco	1,375	80	1,825	9,575

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

Cattle

Calves

Hogs

Sheep

June 7	1,653	271	11,630	474
June 8	1,742	245	9,594	87
June 9	268	99	5,952	16
June 11	7,166	469	15,620	2,020
June 12	5,434	316	12,230	1,040
June 13	8,000	300	12,000	1,300
June 14	2,600	200	11,500	300

\*Week so far

June 20	22,200	1,261	51,350	4,660
Wk. ago	20,716	1,330	61,127	3,998

1950

1949	24,677	1,601	49,180	6,248
	28,174	3,857	46,544	5,304

\*Including 177 cattle, 11,082 hogs and 2,000 sheep direct to packers.

### SHIPMENTS

Cattle

Calves

Hogs

Sheep

June 7	1,579	40	1,192	61
June 8	1,205	1	1,964	20
June 9	215	3	413	...
June 11	3,085	2	2,146	221
June 12	3,863	58	2,624	16
June 13	3,500	100	800	300
June 14	1,600	1	1,200	100

Week so far

1950	11,948	158	6,770	637
Wk. ago	11,310	213	6,632	344

1950

1949	7,882	151	5,419	153
	9,736	83	3,271	197

### JUNE RECEIPTS

1951

Week so far

1951	11,948	158	6,770	637
Wk. ago	11,310	213	6,632	344

1950

1950	7,882	151	5,419	153
	9,736	83	3,271	197

1949

1949	7,882	151	5,419	153
	9,736	83	3,271	197

1948

1948	7,882	151	5,419	153
	9,736	83	3,271	197

1947

1947	7,882	151	5,419	153
	9,736	83	3,271	197

1946

1946	7,882	151	5,419	153
	9,736	83	3,271	197

1945

1945	7,882	151	5,419	153
	9,736	83	3,271	197

1944

1944	7,882	151	5,419	153
	9,736	83	3,271	197

1943

1943	7,882	151	5,419	153
	9,736	83	3,271	197

1942

1942	7,882	151	5,419	153
	9,736	83	3,271	197

1941

1941	7,882	151	5,419	153
	9,736	83	3,271	197

1940

1940	7,882	151	5,419	153


</

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

### STEER AND HEIFER: Carcasses

Week ending June 9, 1951 13,196  
Week previous 7,563  
Same week year ago 15,000

### COW:

Week ending June 9, 1951 1,543  
Week previous 1,002  
Same week year ago 2,209

### BULL:

Week ending June 9, 1951 398  
Week previous 433  
Same week year ago 839

### VEAL:

Week ending June 9, 1951 12,391  
Week previous 8,810  
Same week year ago 15,884

### LAMBS:

Week ending June 9, 1951 12,184  
Week previous 15,921  
Same week year ago 41,615

### MUTTON:

Week ending June 9, 1951 720  
Week previous 765  
Same week year ago 2,815

### HOG AND PIG:

Week ending June 9, 1951 18,754  
Week previous 10,151  
Same week year ago 12,466

### PORK CUTS:

Week ending June 9, 1951 1,596,030  
Week previous 2,123,979  
Same week year ago 2,139,510

### BEEF CUTS:

Week ending June 9, 1951 45,394  
Week previous 49,382  
Same week year ago 223,824

### VEAL AND CALF CUTS:

Week ending June 9, 1951 64,452  
Week previous 15,004

### LAMB AND MUTTON CUTS:

Week ending June 9, 1951 24,196  
Week previous 9,192  
Same week year ago 9,855

### BEEF CURED:

Week ending June 9, 1951 19,253  
Week previous 135  
Same week year ago 11,562

### PORK CURED AND SMOKED:

Week ending June 9, 1951 748,354  
Week previous 727,340  
Same week year ago 898,682

### LARD AND PORK FATS:

Week ending June 9, 1951 29,740  
Week previous 172,079  
Same week year ago 179,004

### LOCAL SLAUGHTER

CATTLE:  
Week ending June 9, 1951 6,033  
Week previous 6,215  
Same week year ago 6,445

### CALVES:

Week ending June 9, 1951 10,856  
Week previous 8,893  
Same week year ago 12,028

### HOGS:

Week ending June 9, 1951 45,482  
Week previous 41,652  
Same week year ago 36,743

### SHEEP:

Week ending June 9, 1951 37,584  
Week previous 30,938  
Same week year ago 33,903

### COUNTRY DRESSED MEATS

VEAL:  
Week ending June 9, 1951 3,691  
Week previous 3,895  
Same week year ago 4,460

### HOGS:

Week ending June 9, 1951 5  
Week previous 2  
Same week year ago 16

### LAMB AND MUTTON:

Week ending June 9, 1951 26  
Week previous 51  
Same week year ago 84

### INCOMPLETE:

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended June 9 was reported by the U. S. Department of Agriculture as follows:

### NORTH ATLANTIC

New York, Newark, Jersey City, Baltimore, Philadelphia 6,033 10,856 45,482 37,584  
Baltimore, Philadelphia 3,706 1,368 27,721 784

### NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis, Chicago Area, St. Paul-Wisc., Grp 6,785 5,097 65,515 2,561  
St. Louis, Aren<sup>2</sup> 9,514 5,862 83,614 9,921  
Sioux City 11,738 17,854 101,112 1,891

### OMAHA

Omaha 13,272 2,267 63,556 8,410  
Kansas City 5,373 2,862 58,926 7,500  
Iowa and So. Minn.<sup>3</sup> 6,608 3,769 212,810 9,978

### SOUTHEAST<sup>4</sup>

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo. Includes Cincinnati, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

### ROCKY MOUNTAIN<sup>5</sup>

Includes St. Louis, Mo., Cincinnati, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

### PACIFIC<sup>6</sup>

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, East St. Louis, Ill., and St. Louis, Mo. Includes Cincinnati, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: April, 1951—Cattle, 76.9; calves, 61.6; hogs, 74.4; sheep and lambs, 84.4.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended June 8:

	Cattle	Calves	Hogs
Week ending June 8	1,065	731	7,046
Week previous	1,371	624	6,419
Corresponding week last year	1,747	1,122	6,664

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted" special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

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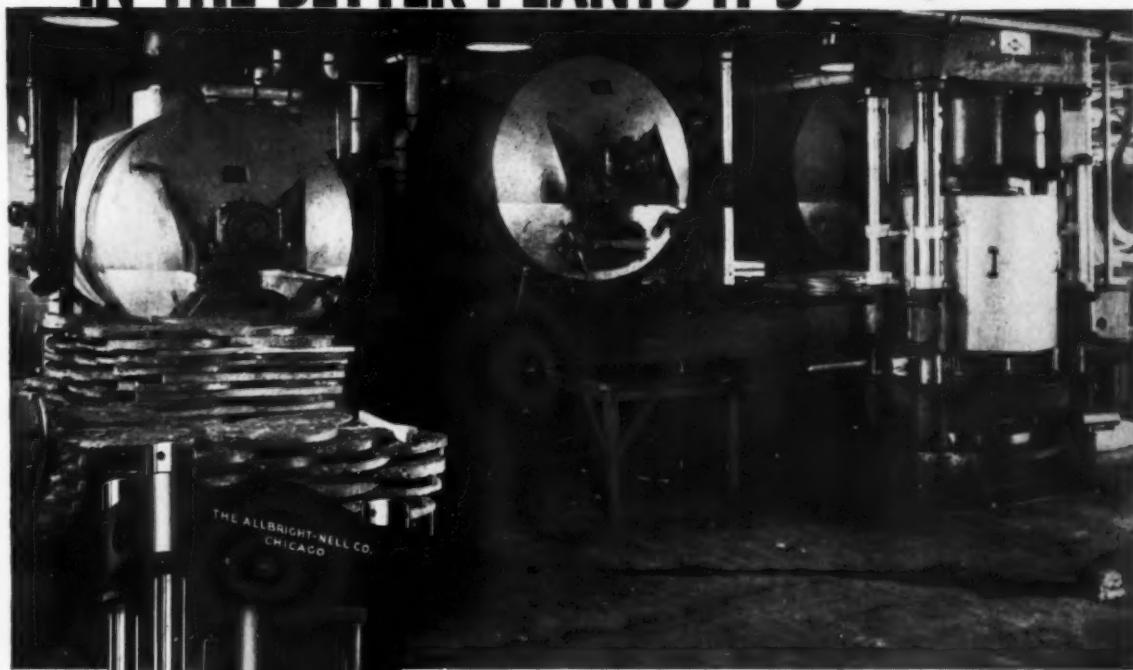
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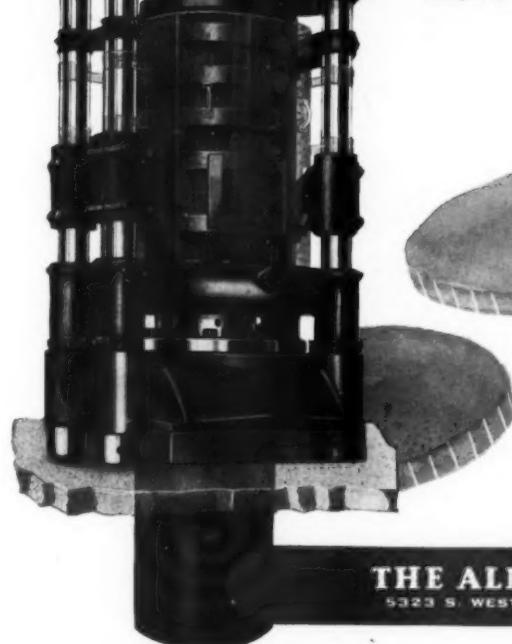
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